

Marinated Garden Vegetable Salad

The highlight of this recipe is the dressing. It's light, simple, and doesn't overpower the flavor of the fresh vegetables.

Vinaigrette Ingredients

- 1 cup water
- 1/4 cup distilled white vinegar
- 1/4 cup apple cider vinegar*
- 1/4 cup vegetable oil
- 1/4 cup white sugar
- 2 tsp salt
- 1 tsp freshly ground black pepper
- fresh vegetables (cucumbers, tomatoes, peppers, red onions, etc.)

*You can also use red wine vinegar

Other Ingredients

- fresh vegetables (cucumbers, tomatoes, peppers, red onions, etc.)

Method

1. Whisk the vinaigrette ingredients together.
2. Chop the vegetables into bite size pieces.
3. Mix the vinaigrette with the vegetables, cover, and refrigerate at least two hours.