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# Marinated Broccoli and Cauliflower

*Marty Rankin Bonds*

*Party Recipes from the Charleston Junior League - 1993*

Servings: 8

**1 cup vinegar**

**1 tablespoon dried dill weed**

**1 tablespoon sugar**

**1 tablespoon seasoned salt**

**1 teaspoon garlic salt**

**1 teaspoon salt**

**1 teaspoon freshly ground black pepper**

**1 1/4 cups vegetable oil**

**1 bunch broccoli, trimmed and broken into florets**

**1 head cauliflower, trimmed and broken into florets**

To make the marinade: combine the vinegar, dill weed, sugar, seasoned salt, garlic salt, salt and pepper in a medium-size bowl. Gradually whisk in the oil.

Place the broccoli and cauliflower florets in a large bowl or plastic container with a lid. Pour the marinade over the florets. Cover. Refrigerate for at least six hours.

Drain off the marinade.

Serve the vegetables in a bowl with toothpicks.

## **Appetizers**

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*Per Serving (excluding unknown items): 339 Calories; 34g Fat (87.2% calories from fat); 3g Protein; 9g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 1061mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1 Vegetable; 7 Fat; 0 Other Carbohydrates.*