

Oriental Salad

Linda Munger

Silverdale, WA. Chamber Of Commerce Favorite Recipes - 1991

*1 can water chestnuts,
sliced thin
1 cup diced celery
1 small jar chopped
pimientos (optional)
1 large onion, diced
1 green pepper, sliced
1 can (16 ounce) bean
sprouts, drained
1 can (16 ounce) young,
tender corn, drained
1 can (16 ounce) diced
carrots, drained
1 can (16 ounce) green
beans, drained
1 can (16 ounce) young
peas (optional), drained
1/2 cup water
1 cup salad oil
1 1/2 cups sugar
1 cup vinegar
2 teaspoons salt
1 teaspoon pepper
dash tabasco sauce*

In a large jar (one gallon) place the water chestnuts, celery, pinientos, onion, green pepper, bean sprouts, corn, carrots, green beans and peas.

In a saucepan, combine the water, salad oil, sugar, vinegar, salt, pepper and Tabasco. Bring to a boil.

When cooled, pour the mixture over the vegetables when cool. Store in the refrigerator.

(The longer the salad is retained, the better seasoned it becomes.)

Per Serving (excluding unknown items): 3284 Calories; 219g Fat (57.9% calories from fat); 7g Protein; 351g Carbohydrate; 11g Dietary Fiber; 0mg Cholesterol; 4415mg Sodium. Exchanges: 0 Grain(Starch); 6 1/2 Vegetable; 43 1/2 Fat; 21 Other Carbohydrates.