MARINATED VEGETABLE SALAD

- 1. 4 c. sliced zucchini
- 2. 2 c. sliced yellow squash
- 3. 2 c. broccoli florets
- 4. 1 1/2 c. cauliflower florets
- 5. 1 c. sliced carrots
- 1. 1 c. sliced purple onion
- 2. 1 c. halved cherry tomatoes
- 3. 8 oz. mushrooms, sliced
- 4. --MARINADE:--
- 5. 2 c. vegetable oil
- 6. 1 c. white vinegar
- 7. 1/2 c. red wine vinegar
- 8. 1/2 c. lemon juice
- 9. Salt to taste
- 10. 1 tsp. oregano
- 11. 1 tsp. dry mustard
- 12. 1 tsp. dehydrated onion
- 13. 2 cloves garlic, pressed

Instructions

- 1. Mix vegetables in a bowl.
- 2. Combine marinade ingredients and pour over vegetables.
- 3. Refrigerate for several hours or overnight.