



### **Marinated Vegetables**

**From the Kitchen of:**

**1 can Shoepeg corn**

**1 can Lesueur early peas**

**1 cup finely chopped celery**

**1 cup finely chopped green onion**

**3/4 cup vinegar**

**1 T water**

**Drain all canned vegetables and pimento, combine with chopped celery, green pepper and green onion in a bowl. In a small pot combine sugar, vinegar, oil, water, salt and pepper. Bring to a boil. Pour over vegetables and refrigerate for at least 4 hours, but, over night is best.**