

Sweet & Sour Vegetable Salad

Tina Coe

2 cups sugar

1 1/2 cups vegetable oil

2 teas salt

2 teas white pepper

2 cans (15 oz) Le Suer Green Peas, drained

2 cans (11 oz) Shoepeg corn, drained

1 can (16 oz) Kidney Beans, rinsed & drained

1 can (15 oz) Lima Beans, drained

2 cans (14 oz) French Style Green Beans, drained

1 can (8 oz) sliced water chestnuts, diced & drained

2 cups thinly sliced celery

1 cup chopped green onions

1 cup chopped sweet red pepper

1 cup chopped green pepper

1 jar (7 oz) diced pimentos, drained

For dressing, combine sugar, vinegar, oil, salt and pepper in a large saucepan.

Bring to boil, remove from heat, cool.

In a large bowl, combine all remaining ingredients. Drizzle with dressing & toss to coat. Cover & chill 8 hours. Serve with a slotted spoon.

24 servings.