

# Marinated Vegetable Salad

From the Kitchen of [Deep South Dish](#)

## INGREDIENTS

### For the Dressing:

- 1 cup granulated sugar
- 1 cup apple cider vinegar
- 1/2 cup extra virgin olive oil
- 1 teaspoon spicy mustard
- 1 teaspoon paprika
- 1/4 teaspoon freshly cracked black pepper, or to taste

### For the Salad:

- 2 cups frozen cut green beans
- 2 cups frozen green peas
- 2 (11 ounce) cans shoepeg or white corn, drained
- 1/4 cup minced red onion
- 1- 1/2 cups chopped celery
- 1 (2 ounce) jar chopped pimentos, drained
- 1/2 tablespoon kosher salt

## INSTRUCTIONS

1. Whisk together the sugar, vinegar, oil, mustard, paprika and pepper in a saucepan. Bring to a boil, reduce heat and simmer, stirring often, until sugar has dissolved. Set aside to cool.
2. Steam, microwave or cook green beans and peas with a small amount of water just until crisp tender; set aside to cool.
3. Once vegetables are cooled, combine the green beans, peas, corn, red onion, celery, pimentos and salt in a lidded storage bowl.
4. Stir to combine, cover and refrigerate for 1 hour. Drain off any accumulated liquid.
5. Pour dressing over salad, toss and refrigerate for several hours or preferably overnight.
6. Let come to room temperature before serving, using a slotted spoon to serve.

## NOTES

This is one of those wonderful vegetable salads that can be adapted to your own tastes, so feel free to experiment with a variety of fresh, frozen or canned vegetables and your favorite fresh herbs. Adjust the tart and sweet by varying the vinegar and sugar also. Traditionally this salad was made using all canned products, but I like the mix of the frozen beans and peas with the canned corn. The canned corn has the crunch I like, but the frozen beans and peas hold up a bit

better.

*Three Bean Salad:* Prepared the dressing as above, but exchange the two cups of green peas for kidney beans, rinsed and drained, and the corn for 2 cans of yellow wax beans, drained. Keep all of the other ingredients; red onion, celery, pimentos and salt.

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