

## Marinated Vegetable Salad

1/4 cup sugar  
3/4 cup cider vinegar  
1/2 cup vegetable oil  
1 medium-size green bell pepper, chopped  
1 medium onion, chopped  
3 celery ribs, sliced  
1 (15-oz) can small sweet peas, rinsed and drained  
1 (14-1/2 oz) can French-cut green beans, rinsed and drained  
1 (11 oz) can white shoepeg corn, drained  
1/2 of a 4 oz. jar of diced pimento, undrained  
1/2 teaspoon salt  
1/4 teaspoon pepper

Bring first 3 ingredients to a boil in a small saucepan over medium heat; cook, stirring often, 5 minutes or until sugar dissolves. Remove from heat and cool 30 minutes.

Stir together bell pepper and next 8 ingredients in a large bowl; gently stir in dressing.

Cover and chill up to 8 hours.

Serve with a slotted spoon

Makes 8 cups