

# Marinated Assorted Vegetable Salad

10 cups 20 minutes

## Ingredients

- ½ of a cabbage head, chopped into 1 inch pieces
- 5 cups of assorted vegetables (cauliflower, broccoli, carrots, celery, bell peppers) cut into 1 inch pieces
- 1 small onion or 1 large shallot, sliced
- 3-5 garlic cloves, peeled

## Brine:

- 5 cups water
- 4 Tablespoons kosher salt
- 1 Tablespoon sugar
- ¾ cup distilled white vinegar
- ¾ cup vegetable oil

## Directions

- Prep all the ingredients.
- Mix cabbage, vegetables, onion and garlic to combine in a large bowl or pot.
- Make the brine by bringing the water to a boil in a large pot, and adding the salt and sugar, mixing to combine until they dissolve. Remove from the heat and add the vinegar and the oil.
- Put the vegetables into brine and let it stand for about 15-20 minutes. The vegetables will wilt slightly. Place the salad into glass canning jars or a large bowl or bowls. Make sure that the vegetables are covered completely with the brine.
- Cover and store in the refrigerator. Marinate for 24-48 hours before serving.

