

## **Marinated Vegetables and Olive Salad**

### **Serves**

12

### **Ingredients**

1-large (2 1/2 pd) head cauliflower  
1-pound carrots, peeled  
1/2 cups extra virgin olive oil  
1/4 cups red-wine vinegar  
1/3 cups flat leave parsley, chopped  
1 tsp sugar  
3/4 tsp kosher salt  
1/2 tsp dry mustard  
1/4 tsp ground black pepper  
1/2 tsp red pepper flakes  
1 cups brine-cured green and ripe olives  
Fresh flat leave parsley sprigs (optional)

### **Preparation Instructions**

Trim cauliflower and separate or cut small flowerets. Cut carrots into 2 1/2-to -3-inch by 1/2 inch sticks. In 5 quart sauce pot, heat 2 inches of water to boiling over high heat. Add carrots and bring back to a boil.

Add cauliflower to water with carrots. Cook vegetables just until tender-crisp. Drain and rinse with cold water, set aside n a large bowl or food storage container.

In jar with tight fitting lid, combine oil, vinegar, chopped parsley sugar, salt, dry mustard, and pepper until well mixed for the marinade. Pour over vegetables, toss and cover. Refrigerate 2 hours or overnight, stirring occasionally.

Just before serving, add olives to vegetables and toss until well mixed. Spoon into serving bowl. Garnish with parsley sprigs, if needed.