

Bobbie's Calico Salad

My mother (aka Bobbie) brought this to Becky's Graduation party and a LOT of folks asked for the recipe.

Ingredients:

- 1 can tiny peas
- 1 can French style green beans
- 1 can of whole kernel corn
- 1 small jar of pimento
- 1 small green pepper (chopped)
- 1 cup of chopped celery
- 6 chopped green onions
- 1 cup of white vinegar
- 1 cup of sugar)
- ½ cup salad oil
- 1 tsp salt
- 1 tsp paprika
- ½ tsp pepper

Process:

- Place the peas, beans, corn, pimento, green pepper, onions, celery in a bowl
- Mix the all of the other ingredients in a separate bowl and stir until the sugar dissolves. A blender or a "Bullet" might be good for this.
- Power the mixed liquid over the vegetables and stir until well coated
- Let it stand for at least 8 hours in the refrigerator.
- Drain well before serving.

Options:

- The amount of sugar can be modified to taste.

Serving:

- This is a side dish so it can be served with anything...just make sure it is well drained.

Storage:

- I wouldn't freeze this, but due to the high level of vinegar it should last in the fridge for 7-10 days.