



Marinated Harvest Vegetables

1 1/2 lbs shredded cabbage
1 cup thinly sliced zucchini
1 cup thinly sliced yellow squash

1/2 cup sliced mixed peppers
1/2 cup sliced carrots

MARINADE

1 cup sugar
1/2 cup vegetable oil
1/2 cup vinegar

1 can tomato soup
2 Tbsp Salt
1 tsp dry mustard
2 tsp celery seed



1. Bring marinade to boil. Pour over vegetables and chill overnight.

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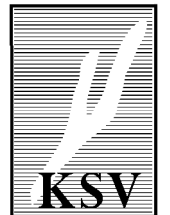
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