



**BUFFALO**  
OUTDOOR CENTER

THE CENTER OF ADVENTURE

# BALSAMIC PICNIC SALAD

AN EASY SIDE DISH THAT'S PERFECT FOR A POTLUCK SUPPER OR PICNIC! BETTER YET, TAKE IT ON A FLOAT TRIP OR CAMPING ADVENTURE ON AMERICA'S FIRST NATIONAL RIVER!

## DRESSING INGREDIENTS

2/3 CUP BALSAMIC VINEGAR  
1/3 CUP VEGETABLE OIL (AVOCADO OR CANOLA OIL MAY BE SUBSTITUTED)  
3/4 CUP GRANULATED SUGAR  
1 TSP SALT  
1/4 TSP COARSE GROUND BLACK PEPPER

**TO MAKE THE DRESSING:** PLACE ALL INGREDIENTS IN A MEDIUM-SIZED SAUCEPAN AND WHISK TOGETHER. COOK OVER LOW HEAT, STIRRING OCCASIONALLY, UNTIL THE SUGAR IS DISSOLVED. REMOVE FROM THE HEAT AND ALLOW TO COOL BEFORE ADDING TO THE SALAD VEGETABLES.

## SALAD INGREDIENTS

1 (11OZ) CAN OF SHOEPEG OR SUMMER CRISP WHITE CORN  
1 (14.5OZ) CAN FRENCH-STYLE GREEN BEANS  
1 (15OZ) CAN SMALL EARLY PEAS  
1 SMALL WHITE ONION, CHOPPED FINE  
1 SMALL JAR PIMENTOS  
1 JAR OF SLICED MUSHROOMS (OPTIONAL)

**TO PREP THE VEGGIES:** ADD ALL VEGETABLES TOGETHER IN A LARGE COLANDER IN A SINK OR OVER A LARGE BOWL. STIR GENTLY TO ENCOURAGE EXCESS MOISTURE TO DRAIN. ALLOW VEGETABLES TO DRAIN FOR 15-20 MINUTES.

## TO MAKE THE SALAD

GIVE YOUR DRESSING A GOOD STIR SINCE IT'S BEEN SETTING FOR A BIT. THEN, IN A LARGE BOWL, GENTLY COMBINE THE DRAINED VEGETABLES WITH THE DRESSING, MIXING UNTIL THE VEGETABLES ARE EVENLY COATED. TRANSFER THE SALAD TO AN AIRTIGHT CONTAINER AND CHILL IN THE REFRIGERATOR FOR AT LEAST 5 HOURS OR OVERNIGHT. SERVES 8-10 GUESTS.