

Marinated Broccoli

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comments

Great as an appetizer for any gathering. Can be made far in advance. Packs well for picnics.

notes

Sugar is optional.
Use zip bag for marinating.

prepare in advance

Wash, remove tough ends and large outer leaves; cut into florets

Mince

Measure

Ingredients

- 2 lb. fresh broccoli
- 2 large garlic cloves
- 1 C cider vinegar
- 1/3 C vegetable oil
- 1/8 C water
- 1 T dill seeds
- 1 tsp. salt
- 1/2 tsp. pepper
- 1 T sugar (optional)

complete recipe

Reserve stalks for another use.
Place florets in a bowl or plastic zipper bag.
Combine remaining ingredients and pour over broccoli.
Chill overnight, mixing occasionally