

Here it is, LONG over due from Mystery Dinner Night - recipe for roasted vegetables - to put on to the website.

Roasted Vegetables:

Bunch of Broccoli - cut into florets, washed and dried
head of Cauliflower - cut into florets, washed and dried
Small bag of mini carrots - washed and dried
Large Onion - chopped into big pieces

Oven set to 400 degrees.

Roast each set of vegetables separately. Broccoli cooks fastest, Carrots take the longest.

Pour abt a table spoon or two of olive oil or peanut oil onto each vegetable Mix well. Put on a cookie sheet that was sprayed with Pam or equivalent. Salt and pepper if desired.

Roast until you see it starting to brown. Remove from the oven.

Mix together:

Juice of One Lemon
2 Tbsp of GOOD Olive Oil
2 tbsp. of rice vinegar
4 Tbsp of fresh chopped herbs (optional) (I like to use tarragon, chives and savory)
3 cloves of minced, finely chopped garlic

Put all vegetables into a big bowl. Pour dressing over it.

Mix well.

Taste it. Maybe need to add salt and / or pepper.

ENJOY IT.