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Terry's Mixed Veggie Salad With A Twist

Ingredients

½ kg mixed vegetables (peas, carrots, corn and French beans) - you can use the frozen or cut fresh vegetables
8 hardboiled eggs
½ kg mixed fruit tin (in heavy syrup)
3½ tbsp sugar (you can add more as per your taste)
1 tsp butter
1 cup mayonnaise

Preparation

1. First boil the vegetables in water with a pinch of salt for about 5 minutes, until all the veggies are cooked.
2. Drain in a colander. Leave for a while till all the water drains out.
3. In a large bowl, mix first the butter with the sugar till dissolved.
4. Add the mayonnaise and mix it well.
5. Then add the vegetables and mix .
6. Now cut the eggs into big cubes and then add to the bowl.
7. Last add the mixed fruit cocktail into the mixture and mix well.
8. Chill and serve.