



Posted on 3 October 2012

by Terry Sequeira

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.
-