**VEGETABLE MARINADE:** KAREN TROENDLE

1 ½ CUP WINE VINEGAR

1 TSP SALT

2 TSP OREGANO

2 TBLS OF TARRAGON

½ CUP CANOLA OIL

1 ½ CUP OLIVE OIL

1 CAULIFLOWER, WASHED AND CUT UP INTO FLOWERETTES

1 CUP COCTAIL ONIONS

1 CUP OLIVES

1 CUP OF CARROTS PARTIALLY COOKED

COMBINE AND MARINADE FOR 2 DAYS