
POLO PICNIC VEGETABLES IN NEW DEAL VODKA MARINADE

We adapted this from a recipe printed in the New York Times back in 1987. It was part of a feature about what to eat at a polo picnic. Ostensibly polo picnics were just the rage in 1987. At any rate, this colorful medley is full of flavor, and works just fine whether you are at a polo picnic, or just wish you were. Serves 8 people and 2 ponies.

Ingredients:

¼ Cup	Fresh dill, rinsed & chopped
¼ Cup	Italian parsley, rinsed and chopped
1 t	Celery seeds
¼ Cup	New Deal Vodka
2 T	Lemon juice
5	Carrots, peeled & julienned, 2 inches long
½ lb	Green beans, washed & chilled
1 Bunch	Scallions, white part only, washed & julienned, 2 inches long
2	Medium-sized yellow peppers, seeded & julienned, 2 inches long
2	Medium-sized red peppers, seeded & julienned, 2 inches long
1 Qt	Cherry tomatoes, washed

Directions:

1. Combine all ingredients in a large bowl and mix well.
2. Cover and refrigerate for half an hour.
3. Pour off any liquid and transfer vegetables to a clean bowl
4. Cover and refrigerate until ready to use.

