

### **Tricolored Veggies with Dipping Sauce**

1 medium head purple cauliflower

1 medium head yellow cauliflower

1 medium head broccoli

2 teaspoons salt for the boiling water

#### **Dipping Sauce:**

1/2 cup (115 grams) mayonnaise

2 tablespoons oil

1-2 tablespoons balsamic or red wine vinegar

1 teaspoon dried minced onion or 2 teaspoons fresh minced onion

2-3 tablespoons honey

#### **Directions:**

Clean the cauliflower and broccoli and keep separate by color, breaking into florets. Bring a 6 liter/quart pot to a **rolling boil** with 2 teaspoons of salt. Place each colored vegetable separately, one at a time (that is, one after the other) into the boiling water, boil for 2 minutes (maximum for 2.5 minutes not longer) and place each color in a separate bowl or container to cool. Allow the water to come back to the boil between each batch. Set aside.

In a bowl, whisk together the mayo, oil, vinegar, minced onion and honey till smooth. Taste to see if it needs a pinch of salt or more honey. On a platter, place the veggies in a circle to surround your bowl of dipping sauce. Serve room temperature.