



Dilled Fall Vegetables

Ingredients:

- 1 cup sliced carrots
- 1 cup chopped celery
- 2 tablespoons lemon juice
- 1 tablespoon canola oil
- 1 tablespoon sugar
- 1/4 teaspoon dried dill
- Salt and pepper to taste

Directions:

Place 1 inch of water in a saucepan, add carrots and celery. Bring to a boil. Reduce heat; cover and simmer for 7-9 minutes or until crisp-tender. Drain. Combine the remaining ingredients; drizzle over vegetables and toss lightly.



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