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*If Veterans don't help Veterans, who will?*

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## Grilled Veggie Salad

1/4 cup cider vinegar  
2 Tbsp. water  
1/3 cup olive oil  
1 envelope Italian Salad Dressing Mix  
1 lb. small red potatoes, cut into quarters  
1 zucchini, halved and cut into 1/2-inch chunks  
1 yellow squash, halved and cut into 1/2-inch chunks  
1 cup red onion, cut into slivers

POUR vinegar and water into cruet or medium bowl; add oil and salad dressing mix. Shake vigorously or mix until well blended. Toss with vegetables. SPOON mixture evenly onto double layer of heavy-duty aluminum foil; close foil to form tightly-sealed pouch. GRILL over medium coals or medium heat for 30 minutes, turning and shaking pouch halfway through cooking time.