

## Side Dish

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# Copper Carrot Pennies (Mom Buell)

Lucille Buell

**2 pounds carrots**  
**1 small green pepper, sliced into rings**  
**1 medium onion, thinly sliced**  
**1 can tomato soup**  
**1/2 cup salad oil**  
**1 cup sugar**  
**3/4 cup vinegar**  
**1 tablespoon worcestershire sauce**  
**1 tablespoon prepared mustard**  
**salt and pepper, to taste**

Peel, slice and boil carrots until fork tender in salted water; drain well.

Mix soup, oil, sugar, vinegar, mustard, worcestershire, and salt and pepper. Pour over boiled carrots. Place onion and bell pepper in pot and cook 5 minutes.

Store, covered, in refrigerator. Dish will keep refrigerated for up to two weeks.

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Per Serving (excluding unknown items): 2293 Calories; 113g Fat (42.6% calories from fat); 14g Protein; 330g Carbohydrate; 29g Dietary Fiber; 0mg Cholesterol; 1323mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 19 Vegetable; 22 Fat; 14 1/2 Other Carbohydrates.