

Side Dish

Copper Carrot Pennies

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.

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.