

MARINATED CARROTS (OR- COPPER PENNIES)

Lori Larkey

4 CUPS sliced carrots (if using fresh- slice and cook until tender crisp)
2 Green peppers (I prefer red ones)- sliced or diced- your preference
1 Onion sliced or diced- your preference
Salt and Pepper to taste
1 Can of tomato soup- undiluted
1 Tsp. dry mustard
½ Cup sugar (or less- your preference)
¾ Cup vinegar
½ Cup salad oil

Mix and refrigerate.

This is really good after it has set at least 24 hours.

This was served at the Jan. 2008 Karen Hubbard seminar in Salem