

Copper Pennies

Show #191
from Jane Simpson

2 lbs. sliced carrots
3/4 C. vinegar
1/2 c. vegetable oil
1 Tbsp. Worcestershire sauce
1 small onion, sliced thin
1 can condensed tomato soup
1 c. sugar
1 Tbsp. prepared mustard
1 small green pepper, sliced
Salt and pepper to taste

Make a marinade of all ingredients except carrots. Heat thoroughly and pour marinade over the cooked carrots. Refrigerate for a couple of days before serving.