

Copper Pennies (marinated carrot slices)

Serves 6

This is a tasty side dish that is also colorful. It needs to marinate so prepare it the day before and refrigerate overnight or for a day.



Ingredients

- 2 lb. carrots
- 1 green bell pepper
- 1 medium onion
- 1 tsp. salt
- 1 can of tomato soup
- 1/2 cup vegetable oil
- 1 cup sugar
- 3/4 cup vinegar
- 1 tsp. mustard
- 1 tsp. Worcestershire sauce

Equipment

- Large pot for boiling carrots
- Serving dish
- Plastic wrap or dish cover

Copper Pennies (marinated sliced carrots):

☑	Directions	Time (min)	
	Peel and slice carrots 1/4" thick	20	
	Core bell peppers and slice into rings 1/4" thick	1	
	Peel and slice onions into rings 1/4" thick	2	
	Add salt to 4 cups of water and bring to a boil	4	
	Add carrots to boiling water. Cook until tender.	5	
	Drain carrots	1	
	Combine soup, oil, sugar, vinegar, mustard, and Worcestershire sauce	2	
	In a large bowl, alternate layers of carrots, pepper, and onion.	2	
	Pour marinade over vegetables	1	
	Cover bowl with plastic and refrigerate. Serve cold.	12 hrs	
	Total	38	