

# Marinated Carrots

## **INGREDIENTS**

2 pounds carrots, sliced and cooked  
3/4 cup cooking oil  
1 can tomato soup  
3/4 cup vinegar  
1 medium onion, chopped  
1 tablespoon worcestershire sauce  
1 green pepper, chopped  
1 teaspoon yellow mustard  
1 cup sugar  
salt and pepper to taste

## **DIRECTIONS**

Mix all ingredients EXCEPT carrots and bring to a boil. Remove from heat and add carrots. Refrigerate at least 24 hours. Best serve cold as a side dish. Keeps well.