



Copper Carrots

2 lbs. carrots, peeled and sliced
(1/4" thick)

1 large red onion, diced

1 green bell pepper, diced

1 can (10 3/4 oz.) tomato soup

1 cup sugar

3/4 cup cider vinegar

1/2 cup vegetable oil

1 Tbsp. worcestershire sauce

1-2 tsp. dry mustard

1 tsp. salt

1 tsp. black pepper

Cook carrots in salted boiling water about 5 minutes, or until nearly tender. (don't overcook)

In saucepan over medium heat, combine the sugar, vinegar, oil, mustard, worcestershire sauce, salt and pepper; bring to a boil.

Remove from heat and add the soup.

In a large bowl, mix the carrots, onion, and bell pepper together.

Pour sauce over the vegetables, stir gently to combine; refrigerate overnight.

Can be served hot or cold.