

COPPER PENNY - CARROT SALAD

2 lb. Carrots, cooked
1 green pepper, sliced
1 onion, sliced
1 can tomato soup - 10 1/2 oz.
1/2 cup salad oil
1 cup sugar
3/4 cup vinegar
1 teasp. prepared mustard
1 teasp. Worcestershire Sauce
Salt & Pepper to taste

Boil carrots until tender. Cool. Combine drained carrots with raw pepper and onion. Combine remaining ingredients. Marinate vegetables in dressing. 12-15 servings. Keeps well in the refrigerator.