

Nana Foyle's

M A R I N A T E D

C A R R O T S A L A D

Ingredients:

- 5-6 cups of peeled or shredded (approx. 10-12 medium carrots)
- 1 medium green pepper, thinly sliced
- 1 medium sweet onion
- ½ cup canola oil
- ¾ cup white vinegar
- 1 cup sugar
- 1 can tomato soup
- 1 tsp. yellow mustard
- 1 tsp. worcestershire sauce



Instructions:

1. Boil carrots until tender crisp (about 5 minutes). Let them cool.
2. In a small pot, add oil, vinegar, soup, mustard and worcestershire sauce. Bring to a boil.
3. Add sugar and stir until dissolved.
4. Remove from heat and let cool.
5. Mix Vegetables together in container with lid.
6. Add dressing and toss.
7. Refridgerate 12 hours covered.