

COPPER PENNY SALAD

Ingredients:

2 lbs. fresh carrots sliced 1/4" thick (4 1/2 cups) cooked until just tender
2 med. onions thinly sliced into rings
1 green pepper cut into thin strips

Combine and mix well:

1 can condensed tomato soup (undiluted)
1/2 C sugar (more if preferred)
1/2 C oil
1/4 C vinegar (I used wine vinegar)
1 lg. tsp. Worchester sauce
1/2 tsp. salt (optional)

Combine cooked carrots and other vegetables with the dressing mix. Cover and marinate in the refrigerator for several hours. It will keep well in the refrigerator for quite a while, however and it is better if prepared the day before serving.

Dorothy Wootton