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# Marinated Carrots II

*Pete Peterson - Hudson's Novi*

*1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores*

**2 pounds carrots**  
**1 large onion, chopped or cut into thin rings**  
**1 large green pepper, diced or cut into strips**  
**1/2 cup vegetable oil**  
**3/4 cup vinegar**  
**1 cup sugar**  
**1 can (10-3/4 ounce) tomato soup**  
**1 teaspoon salt**  
**1 teaspoon pepper**  
**1 teaspoon prepared mustard (optional)**  
**1 teaspoon Worcestershire sauce (optional)**

Cut the carrots into one-inch diagonal pieces.

In a saucepan, cook in salted boiling water until tender. Drain.

In a large non-metal bowl, combine the carrots with the onion and green pepper.

In a saucepan, combine the vegetable oil, vinegar, sugar, soup, salt, pepper, prepared mustard and Worcestershire sauce. Heat to boiling. Stir to dissolve the sugar. Pour the hot mixture over the vegetables. Cool and cover.

Refrigerate overnight.

## Side Dishes

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*Per Serving (excluding unknown items): 2275 Calories; 113g Fat (42.7% calories from fat); 13g Protein; 327g Carbohydrate; 29g Dietary Fiber; 0mg Cholesterol; 3120mg Sodium. Exchanges: 1 Grain(Starch); 19 Vegetable; 22 Fat; 14 Other Carbohydrates.*