Penny Carrots

Ingredients

- 2 lb carrots, sliced
- 3/4 cup sugar
- 2 Tbsp dry mustard
- 1/2 cup vinegar
- 1/4 cup oil
- 1 can tomato soup
- 1 bell pepper, sliced thin
- 1/2 large onion

Instructions

1. Slice carrots and boil 10 minutes until barely tender.
2. Mix together sugar, dry mustard, and vinegar.
3. Mix all together with oil, tomato soup, sliced bell pepper, and onion.
4. Let sit a couple of days.

Penny Carrots

Let sit couple days

2# carrots sliced - boil 10 min
till Barely tender

3/4 C sugar
2 T dry mustard } mix
1/2 C Vinegar

1/4 C oil
1 can tomato soup
1 Bell pepper sliced thin
1/2 large onion } mix oil together slow frey

recipecardarchive.com | RCA0006-20260609-0145

