Marinated Carrot Salad

Ingredients

- 5 cups carrots, sliced
- 1/2 cup salad oil
- 10 3/4 oz can of tomato soup, undiluted
- 1 cup sugar
- 3 green peppers, chopped
- 3/4 cup vinegar
- 1 tbsp prepared mustard
- 1 onion, chopped
- dash worchestershire

Summary

Yield: 0
Prep Time: 15 minutes
Category: Salads
Cuisine: American
Tags: carrots

Instructions

Cook carrots in salted water until just tender. Drain and set aside. Combine remaining ingredients and cook onions, peppers until tender. Add carrots; place in cover bowl or jar. Chill overnight.

Notes

This is a handwritten recipe found in Nell's cookbooks.

Recipes years ago called for salad oil. Salad oil is another term for a light tasting vegetable oil. You can use oils like vegetable, canola, corn, peanut, or other light flavored oils.