

CARROTS

RAE SMITH/MOM

2 POUNDS CARROTS SLICED (takes about 12)	1/2 CUP VEGETABLE OIL
1 SMALL GREEN PEPPER THINLY SLICED	1 CUP SUGAR
1 MEDIUM ONION SLICED	3/4 CUP VINEGAR
1 CAN CONDENSED TOMATO SOUP	1 TEAS PREPARED MUSTARD
1 TEAS WORCESTERSHIRE	

BARELY COOK CARROTS AND PLUNGE INTO ICE WATER. USE NO SALT

COMBINE ALL INGREDIENTS, EXCEPT CARROTS AND PEPPERS AND ONIONS, AND BRING TO BOIL. LAYER CARROTS WITH ONIONS AND PEPPERS AND POUR SAUCE OVER VEGETABLES AND REFRIGERATE.