

Recipe for

Marinated Carrots

NAME OF DISH

INGREDIENTS

8 cups cooked Carrots, sliced
1/2 can (4 oz.) Tomato Sauce
1/2 cup Sugar
1/4 cup Vegetable Oil
1/4 cup White Vinegar
1 teaspoon Worcestershire Sauce
1 teaspoon Black Pepper
1 medium Onion, sliced thin
1 medium Bell Pepper, sliced thin
2 stalks Celery, sliced thin

DIRECTIONS

Place carrots in a 9"x13" pan and distribute onions, bell pepper and celery over the carrots. Combine other ingredients in a medium sauce pan. Bring to a slight boil, then pour over carrots. Cover dish and place in refrigerator until ready to serve.

Serve cold.

