

Copper Pennies

Contributor: *Connie Campbell*

Ingredients

- 2 lbs carrots, scraped and sliced
- 1 large onion (cut not diced)
- 1 bell pepper (cut not diced)

Directions

1. Cook carrots until tender but not soft. Drain well. Put onion and bell pepper on top of carrots and set aside.

Ingredients

- Sauce
 - 1 can tomato sauce
 - 1/2 cup sugar
 - 1/2 cup vinegar
 - 1/2 cup cooking oil
 - 1 tsp prepared mustard
 - 1 tsp Worcestershire sauce
 - Salt and pepper to taste

Directions

1. Heat and stir. Pour over hot carrots. Stir well and refrigerate overnight. (Keeps for weeks in the refrigerator.) Serves 6-8.

Revision #1

Created 16 June 2024 04:24:59 by Jon Grose

Updated 16 June 2024 04:28:48 by Jon Grose