

LOUISE'S COPPER PENNY CARROTS

INGREDIENTS:

1 lb. Carrots, scraped and boiled just till tender
1 sliced Onion
1 Green Pepper
1 clove Garlic, minced
1 can Tomato Soup
½ cup Salad Oil
½ cup Sugar
2/3 cup Apple Cider Vinegar
1 T. Worcestershire Sauce
Salt & Pepper to taste

DIRECTIONS:

1. While carrots are boiling, mix together in separate saucepan the tomato soup, salad oil, sugar, vinegar, Worcestershire sauce, salt & pepper. Bring to a boil.
2. Place carrots, onion, green pepper, and garlic in covered bowl.
3. Pour tomato soup mixture over carrot mixture.
4. Cover and refrigerate overnight.
5. Serve cold.

GAIL'S ADDITIONAL NOTES

"Louise" was Louise Brinson Foster, one of my daddy's two sisters. She and her husband Melvin owned a grocery store in Monticello, MS, which gave her access to an immense number of wonderful recipes. Her Eggplant Casserole is one of many of Aunt Louise's recipes that we enjoyed repeatedly.