



Copper Penny Salad

Ingredients:

2 pounds carrots
1-2 green peppers
1 medium onion
1 can tomato soup
1/4 cup vegetable oil
3/4 cup sugar
1/4 cup + 1 tablespoon apple cider vinegar
Salt and freshly ground black pepper

Directions:

1. Wash hands with soap and water.
2. Trim ends off carrots, peel, and rinse under cool running water. Slice into 1/4-inch slices, cook in a small amount of water until tender-crisp. Drain carrots and pour into a large bowl.
3. Rinse pepper(s) under cool running water, remove stem and seeds, and dice into small pieces. Add to the carrots.
4. Peel outer skin off the onion, rinse onion under cool running water and dice into small pieces. Add to the carrots.
5. In a bowl combine tomato soup, oil, sugar, and cider vinegar.
6. Pour dressing over the vegetables and mix thoroughly. Salt and pepper to taste.
7. Cover and refrigerate several hours or overnight. Serve. **Yield:** 12 servings.