

## Suzie's Marinated Carrot Salad shared by Food Storage Moms

### Ingredients:

5 cups steamed carrots, drained (I used a pressure cooker-3 minutes on high-one cup water)

1 medium white onion, thinly sliced

1 small green, yellow or red pepper chopped into bite size pieces

### Dressing:

2 cans cream of tomato soup

1-1/2 cups cider vinegar

1 cup vegetable oil

1 cup sugar or less as desired

2 teaspoons prepared mustard

2 teaspoons Worcestershire sauce

2 teaspoons salt

2 teaspoons pepper

### Instructions:

Steam the carrots and chill overnight. Add the remaining vegetables with the carrots in a large bowl. Combine the dressing ingredients in a separate bowl and pour over the vegetables. Chill in a covered container. Enjoy!