

Copper Pennies

Jacob · 29/09/2024



Prep Time

8 hrs

Difficult

Medium

Servings

8 hrs 25 mins

Description

This copper pennies recipe with carrots celery bell pepper and onion is one my mom used to make in the summer for picnics

Ingredients

- - 1 (10.5 ounce) can condensed tomato soup - ? cup white sugar - ½ cup distilled white vinegar - ? cup vegetable oil - 2 pounds carrots
- sliced - 1 medium onion
- chopped - 1 medium green bell pepper
- chopped - 1 stalk celery
- chopped

Instructions

1. Bring condensed soup
2. sugar
3. vinegar
4. and oil to a boil in a saucepan. Stir well
5. remove from the heat
6. and let cool until needed. At the same time
7. bring a large pot of water to a boil; add carrots and boil until just tender
8. about 10 minutes. Drain carrots and transfer to a mixing bowl. Add onion
9. bell pepper
10. and celery. Pour soup mixture over vegetables and stir until coated. Cover and refrigerate
11. 8 hours to overnight
12. before serving.