

# RECIPES FROM AL KRISMER PLANT FARM

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## Marinated Carrot Salad

"This is a nice change from the ordinary vegetable salads to accompany a turkey or ham dinner. The dressing on this salad makes a delicious marinade for broiled or grilled meats."



PREP TIME **20 Min**  
COOK TIME **10 Min**  
READY IN **4 Hrs 30 Min**

### SERVINGS & SCALING

*Original recipe yield: 8 servings*

### INGREDIENTS

- 2 pounds carrots, sliced
- 1 (10.75 ounce) can condensed tomato soup
- 1/4 cup white sugar
- 1/2 cup white vinegar
- 1/4 cup canola oil
- 1 teaspoon prepared mustard
- 1 teaspoon Worcestershire sauce
- 1/2 cup chopped celery
- 1/2 cup chopped green onion
- 1 green bell pepper, seeded and cut into strips

### DIRECTIONS

1. Bring a large pot of water to boil, add carrots and simmer until tender, approximately 3 to 5 minutes. Drain and set aside.
2. In a large bowl, whisk together the soup, sugar, vinegar, oil, mustard and Worcestershire sauce. Add carrots, celery, onion and pepper and toss to coat. Cover and refrigerate at least 4 hours to allow carrots to marinate

