

Marinated Carrots Recipe

by Lorraine

5 cups	fresh sliced carrots
1 large	onion, chopped
1 large	green bell pepper, chopped
3/4 cup	granulated sugar
1/2 cup	olive oil
3/4 cup	vinegar
1 teaspoon	salt
1/2 teaspoon	ground black pepper
1 teaspoon	celery seed
1 teaspoon	basil
1 teaspoon	Worcestershire sauce
1 teaspoon	dry mustard

Stove Temp: medium

Recipe Cooking Time: 15 minutes

Pan Type: large sauce pan

Marinated Carrots Directions

Cook the carrots until they are firm and tender.

Drain off all the water and transfer to a large bowl.

Add the chopped onion and chopped green pepper.

Toss together.

In a second bowl combine the granulated sugar, olive oil, vinegar, salt, ground black pepper, celery seed, basil, Worcestershire sauce and the dry mustard.

Beat marinate mixture together with a wire whisk.

Pour marinate over the carrots.

Cover and marinate carrots in the refrigerator.

Marinated carrots will keep a long time in the refrigerator and make a great snack anytime.

Recipe Serves: 10 – 12

<http://www.kissrecipes.com/vegetable/carrots/lmc.htm>