

## **MARINATED CARROTS**

(From an anonymous member)

2 pounds carrots, peeled and sliced into discs  
½ can tomato soup  
1 cup sugar  
1 medium onion, halved lengthwise and then sliced  
½ cup cider vinegar  
½ cup vegetable oil  
2 Tbsp. celery seed  
1 Tbsp. dill seed

Steam carrots 6-7 minutes, until tender-crisp; drain. Mix together remaining ingredients, then add carrots and marinate at least 24 hours. Serve cold or heated.