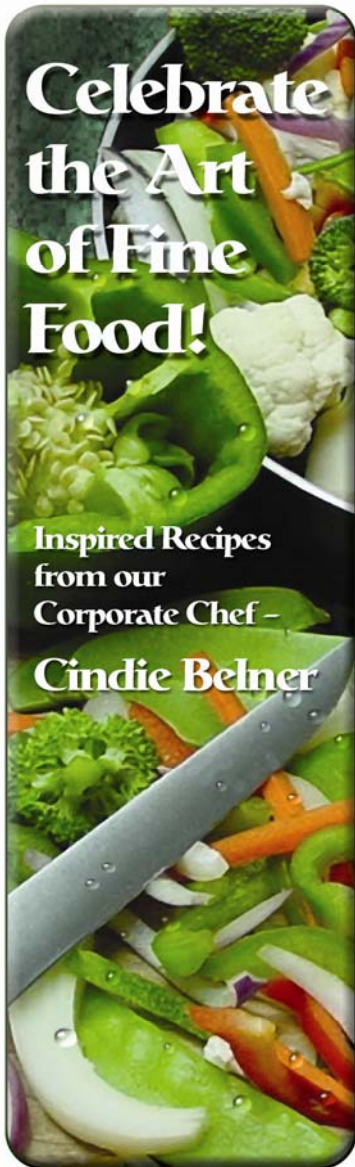


Cindie Belner
Corporate Chef
cindie@gofresh-precut.com



COPPER PENNIES

Ingredients:

- 5 cups of sugar
- 5 cups white vinegar
- 5 cups vegetable oil
- 5 teaspoon dry mustard
- 5 teaspoon Worcestershire sauce
- 5 teaspoon salt
- 5 teaspoons coarsely ground black pepper
- 1 50 ounce can tomato soup #4040390
- 10 lb. carrot coins, blanched #6517049
- 3 lb. onion rings #6518690
- 3 lb. green pepper chopped #6518898

Combine the sugar, vinegar, oil, mustard, Worcestershire sauce, salt, and pepper in a saucepan over medium heat and bring to a boil. Remove from the heat and add the soup. Mix the carrots, onion, and bell pepper together in a large container; pour the sauce over the vegetables, Stir gently to combine, and refrigerate overnight. This salad will keep for up to 6 weeks in the refrigerator.

Serves: 75

For Questions or Additional Information:

G.O. Fresh Chef Cindie Belner has cooked up a wealth of menu ideas and recipes to help inspire busy chefs. Contact Cindie for other creations designed to help foodservice operators succeed with customer-pleasing taste sensations. Call 1-800-328-0797, or send an email to cindie@gofresh-precut.com and start receiving her fresh, new recipes automatically.



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