



# The Savory Super

By Scottie Hines, CGCS  
Windsong Farm Golf Club



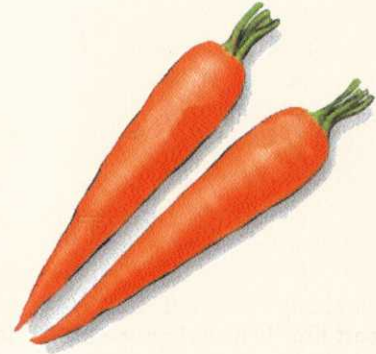
## Carrot Marinade

This is a fun and delicious twist on a summer salad. If you have kids who don't like carrots, share some of this delightful concoction with them. A perfect accompaniment for white or dark meat, Carrot Marinade only gets better with time. From the kitchen of my former mother-in-law, it is a one of many good things I gained from our relationship.

- 2 pounds cleaned and chopped carrots, around 1 inch pieces
- 1 cup coarse chopped green peppers
- 1 cup coarse chopped onion
- 1 can of tomato soup concentrate
- 1/2 cup of salad oil
- 1/2 cup of vinegar
- 1/2 cup sugar
- 1 tablespoon Worchester sauce
- 1.5 teaspoon salt
- 1 teaspoon pepper

Cook carrots until barely fork tender, drain and cool. Blend all other ingredients. Add carrots and refrigerate overnight.

Serve and watch at how thrilled your guests are over this amazing summer dish. Enjoy!



**HARTMAN**

Quality since 1971

Specializing in classic restoration and renovation

- Drainage problems
- Slit Drainage
- Greens
- Bunkers
- Laser Leveling
- Grading
- Irrigation

8011 BAVARIA RD  
VICTORIA, MN 55386  
952-443-2958

WWW.HARTMANCOMPANIES.COM  
INFO@HARTMANCOMPANIES.COM