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## CURRIED PASTA SALAD

- 2 medium sliced carrots
- 1 medium turnip, peeled, halved, and thinly sliced
- 1 pound of cooked farfalle pasta, cooked al dente
- 1 medium green pepper, cut into strips
- 1/4 cup of raisins
- 1/4 cup of vinegar
- 2 tablespoons of sugar
- 2 tablespoons of vegetable oil
- 1 teaspoon of curry powder
- 1/4 teaspoon of salt
- 1/8 teaspoon of black pepper
- 1/2 cup of peanuts

In a saucepan, cook carrots and turnip, while covered, in a small amount of boiling salted water for about 5 minutes. Drain. Toss together carrot/turnip mixture, farfalle, green pepper and raisins.

In a screw-top jar, combine vinegar, sugar, oil, curry powder, salt and pepper. Cover and shake well. Pour over farfalle mixture. Toss lightly to coat. Cover and chill for several hours, or overnight, stirring occasionally. Before serving, toss with peanuts.