

Dilly Carrots

From – *eatingwell.com*

2 ½ pounds carrots, peeled and cut into 3-inch sticks (about 9 cups)
12-24 sprigs fresh dill
3-6 whole large cloves garlic, sliced
3 cups distilled white vinegar or cider vinegar
3 cups water
2 Tbsp plus 2 tsp sea salt
2 Tbsp sugar

- Place a large bowl of ice water next to the stove. Bring a large pot of water to a boil in a large pot. Add half of the carrot sticks, cover, return to a boil and cook for 2 minutes. Use a slotted spoon to transfer the carrots to the ice water to cool. Repeat with the remaining carrots.
- Drain the cooled carrots and divide among 6 pint-size canning jars or similar-size tempered-glass or heatproof-plastic containers with lids. Divide the dill and garlic among the jars.
- Combine vinegar, 3 cups water, salt and sugar in a large saucepan. Bring to a boil and stir until the salt and sugar dissolve. Boil for 2 minutes. Remove from the heat.
- Carefully fill jars with brine to within 1/2 inch of the rim, covering the carrots completely. (Discard any leftover brine.)
- Place the lids on the jars. Refrigerate for at least 24 hours before serving.
- Store in the refrigerator for up to 1 month.



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