

Recipe



Pickled carrots

PREP TIME: 15 MIN

COOK TIME:

Ingredients

- 5 Carrots
- 2 cups boiling water
- 1 cup white sugar
- 5 tsp of salt
- 1 cup vinegar

Steps

1. Thoroughly wash and peel carrots
2. Thinly slice carrots or into sticks
3. Boil 2 cups of water
4. In a large bowl, dissolve salt and sugar in boiled water
5. Add vinegar and stir
6. Add carrot - should just about be covered.
7. Leave for 2 hours until the vegetables are slightly floppy
8. Mix and enjoy!

notes

The carrot will keep in the fridge for 2 months, in the pickling liquid.
Use airtight glass containers to store.

