

Pickled Carrots

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Ingredients:

1 ½ lb of carrots, scraped.
4 cloves.
1 ½ cinnamon sticks, broken.
1 cup of granulated sugar.
1 cup of white vinegar.
1 cup of water.
1 ½ tablespoons of mustard seed.

Preparation:

Cut carrots into thin three-inch sticks.

Blanch in boiling water for about 3-4 minutes. Drain and put in a bowl.

In a saucepan, combine the sugar, vinegar, water, mustard seeds, cloves and cinnamon.

Bring to boil.

Reduce heat and simmer for about 10-12 minutes.

Pour over the carrots.

Allow to cool, then cover and refrigerate for a minimum of 8 hours.

Drain well before serving and discard the cloves and cinnamon.