



Pickled Carrots

Yield: About 4 half-pint jars

- 1-1/2 lb. peeled baby carrots
- 2-3/4 cups white distilled vinegar (5%)
- 1/2 cup water
- 1 cup sugar
- 1 teaspoon canning salt
- 4 teaspoons mustard seed
- 2 teaspoons celery seed

1. Wash baby carrots.
2. Combine vinegar, water, sugar and canning salt in an 8-quart Dutch oven or stockpot. Bring to a boil and boil gently 3 minutes. Add carrots and bring back to a boil. Then reduce heat to a simmer and heat until the carrots are half-cooked (4-5 min).
3. Meanwhile, place 2 teaspoons mustard seed and 1 teaspoon celery seed in the bottom of each clean, hot pint jar.
4. Fill hot jars with the hot carrots, leaving 1-inch headspace. Cover with hot pickling liquid, leaving 1/2-inch headspace. Remove air bubbles and adjust headspace if needed. Wipe rims; apply lids.
5. Process in a boiling water or steam canner, as recommended below.
6. Allow carrots to sit in processed jars for a minimum of 3 to 5 days before consuming (ideally wait 1-2 weeks for best flavor development). Lasts for 1 year under proper storage conditions.

Recommended processing time by altitude				
Pack	Size	0-1,000 ft	1,001-6,000 ft	> 6,000 ft
Hot	Pint	15 min	20 min	25 min

Adapted from "Complete Guide to Home Canning," Agriculture Information Bulletin No. 539, USDA, 2015