



BILLINGS FARM & MUSEUM

Quick Pickled Carrots

Vegetable	Pickling Liquid	Optional
1 lb whole carrots	1 1/4 cups water 1 cup apple cider vinegar 1/4 cup sugar 2 garlic cloves, lightly-crushed 1 1/2 tbsp coarse sea or kosher salt 1 bay leaf 1/4 tsp black peppercorn Note: If using regular table salt, reduce the salt to 1 tbsp	1 1/2 tsp fennel or dill seeds Or: 1 1/2 tsp coriander seeds 1 1/2 tsp mustard seeds Note: you can toast the coriander seeds for a couple minutes in a pan on the stove to bring out the flavor.

- Cut the carrots into sticks.
- Bring a medium-sized pot of lightly salted water to a boil.
- When the water boils, drop the carrots in and simmer for one minute. Pour into a colander and rinse under cold water. Drain thoroughly.
- In the same pot, heat the remaining ingredients. Once it begins to boil, reduce the heat and simmer for two minutes.
- Remove from heat and add the carrot sticks. Cool until room temperature, then put into jars (or any available glass containers) and chill.

Note: Carrot pickles should be made at least one day in advance, and will keep for up to four weeks in the refrigerator.

Adapted from: Epicurious