

DILLED CARROTS

3 quarts Water

1 cup Pickling Salt (coarse salt)

1 quart Vinegar

Boil all three (3) ingredients together to make the brine.

Dill Weed for each jar.

Clean carrots and soak them overnight in salt water (1/2 cup pickling salt to 4 liters water). Lightly pack the carrots into the jars. Place a piece of dill weed in each jar. Fill the jar with boiling brine. Put the lids on and tighten. Store in a cool dark room.



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