

Quick Pickle Carrots



INGREDIENTS

- 1 Quart of Pickling Liquid
- 1 Cup of Hot Water from Tap
- 1.2 Cup Rice Wine Vinegar
- 6 tablespoons of sugar
- 2 1/4 teaspoon kosher salt
- Optional for additional flavor: Peppercorn, Red Pepper Flakes, Fennel Seeds, Coriander Seeds, or Mustard Seed) Experiment with what you like 1/4 teaspoon-1 teaspoon of any of these spices.

INSTRUCTIONS

1. Wash and peel carrots. Cut into slices that fit in the jar that you use. Thick matchsticks are the perfect snack size. Put into a clean mason jar. Top with brine. Make as many jars as you can with the quart of pickling liquid.

Storage: You can eat them right away but optimal flavor will be achieved after a week in the refrigerator. Quick pickles must be refrigerated and will keep a month at least.

Uses: Charcuterie Boards, Salads, Sandwiches or with a meal. We snack on them and always have them with Indian Food. Fennel added in is our favorite.