



Pickled Carrots

2¾ pounds peeled carrots (about 3½ pounds as purchased)

5½ cups white distilled vinegar (5%)

1 cup water

2 cups sugar

2 teaspoons canning salt

8 teaspoons mustard seed

4 teaspoons celery seed

Yield: About 4 pint jars

1. Wash and rinse pint canning jars; keep hot until ready to use. Prepare lids and bands according to manufacturer's directions.
2. Wash and peel carrots well. Wash again after peeling and cut into rounds that are approximately ½-inch thick.
3. 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 (about 10 minutes).
4. Meanwhile, place 2 teaspoons mustard seed and 1 teaspoon celery seed in the bottom of each clean, hot pint jar.
5. Fill hot jars with the hot carrots, leaving 1-inch headspace. Cover with hot pickling liquid, leaving ½-inch headspace. Remove air bubbles and adjust headspace if needed. Wipe rims of jars with a dampened, clean paper towel; adjust two-piece metal canning lids.
6. Process in a boiling water canner, as recommended in [Table 1](#). Let cool, undisturbed, 12 to 24 hours and check for seals.

Allow carrots to sit in processed jars for 3 to 5 days before consuming for best flavor development.

		Process Time at Altitudes of		
Style of Pack	Jar Size	0 - 1,000 ft	1,001 - 6,000 ft	Above 6,000 ft
Hot	Pints	15 min	20 min	25 min

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