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Quick Carrot Pickles

Makes about 2 pints

These pickled asparagus spears are a beautiful and tasty addition to any crudite or antipasto plate! The quick blanching and plunge in ice water ensures that the final pickled spears are tender. The white wine vinegar brine is mild in flavor while the rosemary, crushed red pepper, and garlic season the spears nicely.

Ingredients:

6 medium carrots, trimmed into sticks 1/2" short than the jar
1/2-inch fresh ginger, peeled and thinly sliced
1 clove garlic, thinly sliced

Brine Ingredients:

1 cup apple cider vinegar
1 cup water
1 tablespoon kosher or pickling salt
1 tablespoon sugar
1 teaspoon turmeric
1/2 teaspoon ground coriander
1/2 teaspoon mustard seeds
1/2 teaspoon pepper corns
4-6 whole cloves

Directions:

1. Slice the carrots into sticks -- approximately the same size and length.
2. Closely pack the carrot sticks in two clean canning jars along with the ginger and garlic slices.
3. In a medium saucepan, bring the brine ingredients to a boil for 3 minutes. Remove the pickling liquid from heat and slowly pour over the carrots until about 1/4 inch from the top, covering the carrots completely.
4. Cover and refrigerate the pickles overnight before serving.
5. Keep refrigerated. Enjoy the pickles for up to one week.