

Pickled Baby Carrots

Yield: about 4 pints

8-1/2 cups peeled baby carrots
5-1/2 cups white vinegar (5%)
1 cup water
2 cups sugar
2 teaspoons canning salt
8 teaspoons mustard seed
4 teaspoons celery seed

1. Wash and rinse canning jars; keep hot until ready to use. Prepare lids and bands according to manufacturer's directions.
2. Wash carrots well.
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 1/2 inch headspace. Remove air bubbles and adjust headspace, if necessary, by adding hot liquid. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
6. Process in a boiling water or steam canner for 15 minutes at 0-1,000 feet elevation, 20 minutes at 1,001-6,000 feet, 25 above 6,000 feet.

Source: National Center for Home Food Preservation, 2015