

Nicole's world famous dilled carrots
Submitted by Nicole Narbonne

6 cups cold water
2 cups white vinegar
1/2 cup pickling salt
1/4 tsp cream of tarter
6 lbs carrots (can also use beans)
6 or 7 medium cloves garlic
6 or 7 large sprigs of dill

Prepare seven pint jars by washing and then sterilizing in a boiling water bath. Pour boiling water over the lids.

Combine the water, vinegar, salt & cream of tartar, stirring to dissolve salt.

Scrape and trim carrots. Cut to fit the jars.

Put a slivered clove of garlic in each of the jars. Add a dill sprig.

Pack the carrots (or beans) vertically in the jars until tight. Pour the vinegar mixture over the carrots to fill the jars to within 1/2 inch of the rim. Seal with sterilized lid and store in the fridge for 3 weeks before eating, or process in a boiling water bath for 15 minutes and store in your pantry until your family finds them!