

Hot Herbed Carrots

Active Time: 45 Minutes

Cook Time: 5 Minutes

Total Time: 1 Hours 30 Minutes

Makes: 4 pints

Dante's out of the garden are the best but bagged baby carrots can be used. Larger carrots can be cut into 3-4 inch lengths also. Cayenne or Serrano will produce a hotter mix, we love to use a Poblano for a milder heat.

INGREDIENTS

4 hot peppers cut in half lengthwise or 1 Poblano cut into eights (all seeds removed)

4 cloves garlic

1 teaspoon rosemary

2 pounds peeled carrots

2 cups water

2 cups white vinegar

3 tablespoons sugar

3 tablespoons salt

DIRECTIONS

Halve the peppers lengthwise. In each of 4 pint jars, put pepper, 1 garlic clove and ¼ teaspoon rosemary. Pack jars full of carrots. Combine water, vinegar, sugar and salt, and bring to a boil. Reduce heat and simmer for 5 minutes. Pour liquid over carrots, seal and process in a boiling water bath for 10 minutes.