

Pickled Carrots and Dill

1 lb. (1 quart) 4-inch carrots, scrubbed and trimmed
1/4 cup minced dill fronds or 2 whole dill sprigs
3 large garlic cloves, coarsely chopped
1 to 2 red jalapeno peppers, seeded and sliced
1/2 teaspoon black peppercorns, crushed
1 1/2 teaspoons pickling salt
1 cup white wine vinegar
1 cup water
1/4 cup sugar

Blanch the carrots for 2 minutes in boiling water, then plunge into cold water until cool to the touch.

Pack the carrots and dill into a 1-quart jar.

In a saucepan, bring the remaining ingredients to a boil. Pour the liquid over the carrots. Cap the jar, and let it cool to room temperature.

Refrigerate for at least 2 days before eating the carrots. Process.