

Carrot Sweet Pickles

*Canadian Mennonite Cookbook - 1974
D. W. Friesen & Sons Ltd.*

*2 quarts small carrots,
scraped
4 cups sugar
2 cups vinegar
1 1/2 teaspoons pickling
spice*

Boil the carrots in salted water until tender.

In a saucepan, mix the sugar, vinegar and pickling spice together. Bring to a boil. Cook for 5 minutes.

Pack the carrots into the canning jars. Pour the hot liquid over the top of the carrots to fill.

Seal while hot.

Per Serving (excluding unknown items): 3178 Calories; 1g Fat (0.2% calories from fat); trace Protein; 829g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 14mg Sodium. Exchanges: 0 Grain(Starch); 0 Fat; 55 1/2 Other Carbohydrates.