



“Teaching research-based practices of safe home food preservation to the residents of Solano and Yolo Counties.”

Pickled Carrots

- 2¾ pounds peeled carrots (about 3½ pounds as purchased)
- 5½ cups white distilled vinegar (5%)
- 1 cup water
- 2 cups sugar
- 2 teaspoons canning salt
- 8 teaspoons mustard seed
- 4 teaspoons celery seed



Yield: About 4-pint jars

Procedure:

1. Wash and rinse pint canning jars; keep hot until ready to use. Prepare lids and bands according to directions.
2. Wash and peel carrots well. Wash again after peeling and cut into rounds that are approximately ½-inch thick.
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 & 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 ½-inch headspace. Remove air bubbles and adjust headspace if needed. Wipe rims of jars with a dampened, clean paper towel; adjust two-piece metal canning lids.
6. Process in a boiling water canner, as recommended in the table below. After processing time is complete, turn off the heat, remove canner lid and let the jars remain in the hot water for an additional 5 minutes. Then remove jars from the canner and let cool in a draft-free location for 12 to 24 hours. Check for seals. Allow carrots to sit in processed jars for 3 to 5 days before consuming for best flavor development.

Recommended process time for Pickled Carrots in a boiling-water canner				
Style of Pack	Jar Size	Process Time at Altitudes of		
		0–1,000 ft	1,001–6,000 ft	Above 6,000 ft
Hot	Pints	15 min	20	25

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