

Pickled Carrots & Radishes

Ingredients

- 10-2/3 oz carrots
- 10-2/3 oz radishes
- 2/3 cup water
- 2-2/3 cups apple cider vinegar
- 1-1/3 cups sugar
- 2 tsp kosher salt
- 1 oz pickling spice

Directions

1. Blanch thin-cut carrots and thin-sliced radishes. Do not blanch frozen carrots.
2. Place brine (remaining ingredients) in saucepan and heat until sugar dissolves. Set aside to cool.
3. Once cooled down, pour over carrots and radishes and chill overnight.

Notes

Number of Portions: 4

Serving Size: 1/2 cup

Nutrition Facts: 337 calories, 0.26 g fat, 0.05 g saturated fat, 871 mg sodium, 78.48 g carbohydrate, 3.33 g fiber, 72.7 g sugar, 1.22 g protein

