

Betty's Savory Dilly Carrots



Published on May 13, 2017

Betty demonstrates how to make Savory Dilly Carrots. These are baby carrots, marinated in a dill-tarragon dressing.

Savory Dilly Carrots

1 pound baby carrots, washed, patted dry, and cut in half, lengthwise

½ cup water

¼ cup apple cider vinegar

1 teaspoon dried tarragon

1 teaspoon dried dill weed

1 teaspoon seasoned salt

Place all ingredients in a medium-sized saucepan. Bring to a boil over medium heat. Cover with a lid that fits, reduce heat, and simmer for 30 minutes, or until crisp-tender. Chill several hours or overnight. This makes a terrific snack, appetizer, or addition to a salad. Enjoy! --Betty :)