

Betty's Sweet and Sour Spiced Carrots



Uploaded on 17 Nov 2010

In this video, Betty demonstrates how to make Sweet and Sour Spiced Carrots. This is a great relish-type dish for a holiday table.

Ingredients:

4 to 6 medium carrots, peeled and cut into about 3-inch lengths

$\frac{3}{4}$ cup sugar

$\frac{3}{4}$ cup white vinegar

$\frac{3}{4}$ cup water

1 teaspoon mustard seed

2 sticks of cinnamon, broken

3 whole cloves

Cook 4 to 6 prepared carrots for 5 minutes. Drain and cut into thin pieces. (Cut into a style that is attractive.) Combine $\frac{3}{4}$ cup sugar, $\frac{3}{4}$ cup white vinegar, $\frac{3}{4}$ cup water, 1 teaspoon mustard seed, 2 sticks cinnamon (broken), and 3 whole cloves. Simmer 10 minutes. Pour over carrots. Cool. Cover with plastic wrap and refrigerate 8 hours or overnight. Drain well and place in a nice serving bowl to accompany a holiday (or other) dinner. We really enjoy Sweet and Sour Spiced Carrots with turkey, chicken, or ham. The carrots are very tasty! Enjoy!!! --Betty ☐