



# FRIDGE PICKLES

## SWEET SPICED PICKLED CARROTS

2 teaspoons salt  
1 Tablespoon sugar  
1 teaspoon cloves  
1 teaspoon coriander  
½ teaspoon mustard seed

1/3 cup apple cider vinegar  
1 Tablespoon white vinegar  
Carrot sticks  
2 bay leaves  
Water



## ZESTY DILL AND GARLIC PICKLED CARROTS

2 teaspoons salt  
1 teaspoon sugar  
2 teaspoons dill  
1 teaspoon peppercorns  
2 garlic cloves

1 Tablespoon apple cider vinegar  
1/3 cup white vinegar  
Carrot sticks  
Water



- Steps: 1) Make brine by mixing spices, sugar, salt, vinegars. Shake.  
2) Add carrots to fill the jar.  
3) Top off with water to fill the jar to just below brim. Shake.  
4) Cover and refrigerate for at least 2 weeks for best flavor.  
5) Enjoy within one month.