



Dilled Carrots

Crunchy pickled carrots with garlic, dill seed, and pickling spice, processed in a boiling-water canner.

[Watch the video](#)

Ingredients

- 4 lbs carrots, washed, peeled, and cut into 2 to 3-inch sticks
- 6 cups white vinegar
- 2 cups water
- ½ cup pickling salt
- 1 tablespoon pickling spice

- 5 cloves garlic
- 5 teaspoons dill seed

Instructions

1. Prepare five pint jars by heating them in hot or boiling water. Do not heat canning jars in the oven.
2. Combine the white vinegar, water, pickling salt, and pickling spice in a pot. Put the pickling spice in a tea bag if you want to keep the spices contained in the brine.
3. Bring the brine to a boil, then reduce the heat and simmer for 10 minutes.
4. While the brine is simmering, place 1 clove of garlic and 1 teaspoon of dill seed into each hot pint jar.
5. Pack the carrot sticks tightly into the jars, leaving a generous ½ inch of headspace.
6. Ladle the hot brine into the jars, maintaining ½ inch of headspace.
7. Remove air bubbles and check the headspace again, adding more brine if necessary to maintain ½ inch.
8. Wipe the jar rims with a paper towel dampened with vinegar.
9. Place the lids on the jars and tighten the bands finger tight.
10. Place the jars in a boiling-water canner, making sure they are covered with water according to your canner instructions.
11. Process pint jars for 10 minutes at elevations of 1,000 feet (305 m) or less. Adjust the processing time for higher elevations using the table below.
12. When the processing time is complete, turn off the heat and remove the canner lid. Wait 5 minutes before removing the jars.
13. Remove the jars and place them upright on a towel, leaving them undisturbed while they cool.

Notes

Boiling-Water Canning Altitude Adjustments:

The 10-minute processing time is based on an elevation of 1,000 feet (305 m) or less. If you are above 1,000 feet, increase the processing time according to the table below.

Elevation	Processing Time
1,000 ft (305 m) or less	10 minutes
1,001–3,000 ft (306–914 m)	15 minutes
3,001–6,000 ft (915–1,829 m)	20 minutes
6,001–8,000 ft (1,830–2,438 m)	25 minutes
8,001–10,000 ft (2,439–3,048 m)	30 minutes

Yield: 5 pint jars

[Visit the blog for the complete method](#)