Marinated Carrots

Recipe from The Victory Garden Cookbook by Marian Morash

Ingredients:

1 lb carrots
1 tsp sugar
½ tsp salt
2 ½ tbsp white wine vinegar or lemon juice
½ tsp Dijon mustard
½ cup oil
1 tbsp shallots
1 tbsp chopped parsley
1 clove garlic, crushed
Salt and fresh ground pepper

Directions:

- 1. Peel the carrots and julienne, "log", or slice them.
- Blanch in boiling water with the sugar and salt for 2-4 minutes or until barely tender. Drain.
- 3. Stir together the vinegar or lemon juice and mustard, beat in the oil, and add the shallots, parsley and garlic. Pour over the warm carrots.
- Taste and season with salt and pepper. Refrigerate for 4 6 hours before serving. Use as a garnish, snack or salad.



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