

## Canned Carrots

1 k	carrots	1/2 tsp	dill
100 g	salt	2	cloves garlic
1 l	vinegar		

1. Bring salt to boil in 1 l water
2. Boil carrots for 3min
3. Put carrots in jars saving the water
4. Add dill or garlic for taste
5. Fill jars half with water from boiling, half vinegar
6. Place jars in a pot of water, bring to a boil and boil for 30min to seal and sterilize