



# PICKLED SPICY CARROTS

SERVINGS: 50

## INGREDIENTS

10 cups Carrots  
3 cups Vinegar, apple cider  
3 cups Water  
2 tablespoons Salt, kosher  
5 tablespoons Sugar, white  
1 cup Jalapenos

## INSTRUCTIONS

1. Bring water, vinegar, salt and sugar to a boil in a small pot.
  2. Place carrots and jalapenos in a large bowl. Pour pickling liquid over vegetables. Marinate 1-2 hours or refrigerate up to 3 days.
- CCP: Hold for cold service at 41 degrees or lower.

## RECIPE NOTES

**Crediting:** This item is generally served as a garnish or sandwich topping and would not be served in the quantity needed for crediting.

*This recipe has not been tested or standardized by Healthy School Recipes. The outcome, allergen information, and nutrient data may vary depending on the specific ingredients and equipment used in your location.*