

A recipe from
DAD'S COOKBOOK



Rating:



Firecrackers

Adapted from Alton Brown's "Good Eats" show

These hot snacking pickles are easy to fix; that's good, because they're even easier to munch! This recipe scales up readily, and can be made a couple of days ahead of time for a novel party snack.

½ lb mini carrots
1 cup water
1 cup sugar
1½ cups cider vinegar
1 tsp onion powder
½ tsp mustard seeds
1½ tsp kosher salt
1 tsp chili flakes (flaked pizza pepper) for medium hot pickles; 2 tsp is scorching!
2 dried chilies

Place carrots in a clean, spring-top jar. Place water in non-reactive saucepan and add sugar, vinegar, onion powder, mustard seeds, salt and chili flakes. Boil the mixture for four to five minutes, stirring occasionally.

Slowly pour the hot pickling liquid over the carrots, filling the jar to the top. Place the dried chilies in the jar. Allow the carrots to cool to room temperature, and top off with any remaining liquid. Refrigerate for two days before eating. These pickles keep nicely up to one week.

Yield: Four servings

