

# Lightly Pickled Carrots with Carrot Top Pesto

## LIGHTLY BRINED CARROTS

Makes 1 quart jar

### Ingredients

2 lbs small carrots peeled, tops saved for pesto recipe below  
4 cups water  
3 Tbs kosher salt  
4 sprigs dill  
2 garlic cloves  
2 bay leaves  
1 tsp cracked black pepper

### Instructions

1. Slice carrots in half lengthwise and trim from bottom to the correct length of your jar.
2. Bring water, salt, bay leaves, peppercorns and garlic to a boil, then cool to room temperature.
3. Pack the carrots into the jar with the dill and top with brine mixture. Carrots must be completely submerged. If you have leftover brine, you can do a second smaller jar with other vegetables.
4. Place jar of carrots in cool, dark spot for 3-4 days. Ideal temperature is 55-72 degrees, so a cellar or wine storage area works well. Carrots can continue to brine for up to two weeks.
5. Pickled carrots keep refrigerated for up to 2 weeks.
6. Serve with carrot top pesto as a dipping sauce.

## CARROT TOP PESTO

### Ingredients

2 cups of organic carrot fronds, well rinsed and dried  
1/4 cup blanched almonds  
2 cloves garlic  
1/3 cup parmesan cheese, grated  
2/3 cup olive oil  
1/2 tsp red pepper flakes  
salt & pepper to taste

### Instructions

1. Place nuts and garlic in a food processor and pulse until coarsely blended.
2. Add the greens and cheese, pulsing until well blended
3. With the food processor running add the olive oil and pepper flakes.
4. Season to taste with salt and pepper.
5. Serve as a dip with pickled carrots.

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