



Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mütevazı Lezzetler® Turkish cooking recipes

Carrot Pickle

Havuç Turşusu



2.20 pounds carrot
Celery stalk which has 5-6 leaves
1 garlic bulb
2 tbsp rock salt
1 cup vinegar
1 tsp granulated sugar
1 tbsp lemon salt
Water

- # Wash the carrots, peel and cut them into pieces, each has 1 inch thickness.
- # Fill the carrot pieces into jar by placing pounded garlic and celery leaves between them.
- # Add the vinegar into the jar, and fill the remaining space in the jar with water.
- # Pour the mixture of water and vinegar in the jar into a bowl, and add rock salt, sugar and lemon salt, mix well.
- # Fill the mixture into the jar again, place the remaining celery roots on the top, and cover the cap well.
- # Store it in a dry and dark place. It is ready to serve 15-20 days later.

Note: For getting the pickle earlier, you can prepare the pickle with par-boiled carrots.