

## Chipotle Pickled Carrots

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### Ingredients:

½ gal	Golden Balsamic or Rice Vinegar
2 c	Hot water
2 each	Chipotle in adobo can (individual peppers-not whole cans)
1 tbsp	Red chili flakes
1 tbsp	Shallots, minced
¼ tbsp	Garlic, minced
3#	Carrot sticks (cut to your liking but should be no thicker than your finger)

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### Procedure:

Bring all ingredients of pickling liquid to a boil.

Pour liquid over carrot sticks in a storage container and allow to cool before placing lid on container. Refrigerate overnight and serve the next day.