

Glazed Carrots (Vickie Wright?)

yield: about 6 pints or 3 quarts*

*I got 6 pints out of 5-1 pound bags of baby carrots.

6 1/2 to 7 pounds of carrots

2 cups brown sugar

2 cups water

1 cup orange juice

Wash and peel carrots. Wash again. Cut carrots into 3 inch pieces. Slice thicker ends in half lengthwise.
OR you can use baby carrots...rinse.

Combine brown sugar, water and orange juice in a sauce pot. Cook over medium heat, stirring until sugar dissolves. Keep syrup hot.

Pack carrots tightly into hot jars, leaving 1 inch headspace. Ladle hot syrup over carrots, leaving 1 inch headspace. Remove air bubbles. Add more syrup if needed to maintain 1 inch headspace.

Wipe rims. Adjust two-piece caps.

Process in pressure canner: pints and quarts 30 minutes at pounds of pressure per your altitude (mine is 10).