

Cenouras em conserva (carrots in vinegar)



Ingredients

- ✓ 4 carrots
- ✓ 1 glass of vinegar
- ✓ 4 cloves of garlic
- ✓ 1 sprig of parsley
- ✓ 1 teaspoon of ground sweet pimento

Directions:

Rinse and peel the carrots, then blanch them for 12 minutes in plenty of salted water.

Drain the carrots and leave them to cool a bit. Then cut them into 7-8 mm thick slices and put them in a suitable dish.

Add a full glass of vinegar, the finely chopped garlic, a sprig of parsley (chopped) and a teaspoon of ground sweet pimento.

Refrigerate for at least 3 hours, stirring the carrots every now and then. Serve as an appetizer with olives.

Enjoy!

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