

DILL-SPICED CARROTS

8 young carrots
1 cup GOOD EATS dill pickle juice
2 tablespoons fresh cut dill
1 tablespoon minced chives

Scrape and trim the carrots and quarter them lengthwise. Simmer them in the dill pickle juice until they can be easily pierced with a fork, about 20 to 25 minutes. They will not soften, but will stay pleasantly crunchy. Chill overnight in the pickle juice. To serve, drain off the liquid and sprinkle the herbs on the carrots. Use as a salad garnish for cold chicken or a platter of cold cuts.