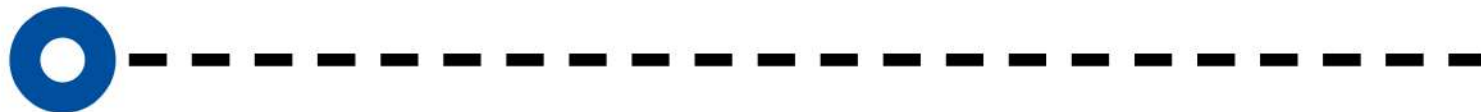


Recipe by
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Korean style carrot



Ingredients

1 kg carrots

about 6 tablespoons of apple cider vinegar

100 ml oil

0.5 – 1.5 teaspoon of salt

1 – 2 tablespoons of sugar

ground black pepper

0.5-1 cloves garlic



Preparation

Grate the carrots finely. Squeeze the garlic or chop it finely. Heat the oil in a saucepan. Add carrots, vinegar, salt, sugar, and pepper and top with garlic in a large bowl. Pour hot oil over the garlic. Finally, mix everything and leave it for a couple of hours for all the flavours to combine.

