

Marinated Carrots

1	pound	carrots
1	tsp	sugar
1/2	tsp	salt
2 1/2	tbsp	wine vinegar OR lemon juice
1/2	tsp	Dijon mustard
1/2	cup	olive oil
1	tbsp	shallots -- chopped
1	tbsp	parsley -- chopped
1	clove	garlic -- minced
		salt and pepper to taste

Peel the carrots and julienne, "log" or slice them. Blanch in boiling water with the sugar and salt for 2 to 4 minutes or until barely tender. Drain.

Stir together the vinegar (or lemon juice) and mustard, beat in the oil, and add the shallots, parsley, and garlic. Pour over the warm carrots. Taste, and season with salt and pepper.

Refrigerate for 4 to 6 hours before serving.