

Brown Sugar Glazed Carrots: Sweet & Tangy Canned Side You'll Crave Year-Round

Brown Sugar Glazed Carrots: The Sweet-Tangy Side You'll Want to Eat Straight from the Jar



TIME
30 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

6 % - 7 lbs carrots (peeled and cut into 3-inch sticks) 2 cups brown sugar 2 cups water 1 cup orange juice (fresh or bottled, pulp-free preferred) Ingredient

DIRECTIONS

1. Step-by-: Step Recipe
2. Prepare the : Glaze
3. In a medium pot, combine brown sugar, water, and orange juice. Bring it to a boil, then lower to a simmer and keep it hot.
4. Prep the : Carrots
5. Wash, peel, and re-rinse the carrots. Cut them into 3-inch lengths-uniform size helps them cook evenly.
6. Pack the : Jars
7. Pack carrots tightly into hot, sanitized jars, leaving about 1 inch of headspace.
8. Add the : Glaze
9. Ladle the hot brown sugar-orange liquid over the carrots, again maintaining 1 inch of headspace. Remove any trapped air bubbles with a utensil.
10. Clean & : Seal
11. Wipe jar rims with a vinegar-soaked cloth to ensure a clean seal. Add lids and rings.
12. Pressure : Can
13. Process the jars at 10 lbs pressure for 30 minutes (for altitudes of 0-1000 ft). Adjust for your elevation accordingly.

SWAPS & NOTES

Carrots : Baby carrots can be used in a pinch, but stick to full-size carrots for better flavor and texture.

Brown Sugar : Light brown sugar works best, but dark brown

sugar adds a deeper molasses tone.

Orange Juice : Fresh-squeezed will give a brighter taste, but any pulp-free variety will work.

Step-by-Step Recipe Prepare the Glaze : In a medium pot, combine

brown sugar, water, and orange juice.

TIPS FOR SUCCESS

Use fresh carrots : Older carrots can taste woody and won't absorb the glaze as well.

Hot jars, hot liquid : Keep everything warm to prevent thermal shock and ensure a good seal.

If the lid doesn't pop down, refrigerate and eat within a week.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/brown-sugar-glazed-carrots-sweet-tangy-canned-side-youll-crave-year-round/>