

Carrot Sticks & Dill

Also Known As

Course	Yield	Type of Food	Main Ingredient
Side Dish	4 servings	Vegetable	Vegetable

Comments

This is a most delicious side dish. It is best if prepared on the grill but is also tasty if done in the oven.

Prep Time 20 minutes **Cooking Time** 15 minutes **Ethnic Origin** American

1/8=.125 1/4=.25 1/3=.33 3/8=.375 1/2=.5 5/8=.625 2/3=.66 3/4=.75 7/8=.875

	Pre-Heat? <input checked="" type="checkbox"/> Yes	Temperature 325	Grease Pan? <input type="checkbox"/> Yes
Measure	Ingredient	Measure	Ingredient
1 lb.	carrots		
6 stalk	dill weed		
	or		
4 tsp.	dried dill weed		
Tbs.	herbed vinegar		
	determined by number of packets		

Instructions

Peel carrots and cut into sticks.

If using fresh dill stalks, strip off feathery leaves and chop fine.

Create 2 to 3 aluminum foil packets and evenly distribute the carrots and the dill.

Use 1 Tbs. of vinegar per packet to create steam.

If preparing on the grill, place packets so that they are not in direct heat and let steam for 15 minutes.

If preparing in the oven, place packets on a cookie sheet and place in a preheated 325 degree oven.

Remove from packet when done and serve.