## **Carrot Hot Dogs**

## Serving: 4

## Ingredients

4 carrots (cut to bun length)

2 T. rice vinegar

1 T. apple cider vinegar

2 T. Bragg's liquid aminos (or soy sauce)

 $\frac{1}{4}$  cup **vegetable broth** (or water)

2 tsp. **yellow mustard** 

1 tsp. onion powder

1 tsp. **garlic powder** 

2-4 dashes **liquid smoke** 

## **Directions**

Steam carrots until fork tender, but do not overcook.

Combine remaining ingredients in zip lock bag or flat casserole pan. Add carrots and marinate for 24-48 hours.

Enjoy cold or transfer carrots to the grill or place in a skillet and simmer until juices evaporate.

