

# Glazed Carrots and Parsnips with Chives

SERVES 4 TO 6

A classic vegetable dish for holiday entertaining. You can also use all carrots or add turnips to the mix.

1 lb (500 g) carrots  
1 lb (500 g) parsnips  
3 tbsp butter  
1/2 cup orange juice  
2 tbsp lemon juice  
1/2 cup chicken stock  
Salt and freshly ground pepper  
2 tbsp chopped chives

**PEEL** carrots and parsnips and cut into sticks about 3 inches long and 1/2 inch thick.

**HEAT** butter in a large skillet over medium heat. Add carrots and parsnips and sauté for 5 minutes, or until tinged with brown.

**ADD** orange juice, lemon juice and stock. Bring to a boil, reduce heat, cover and simmer for 8 to 10 minutes, or until vegetables are cooked. Uncover, increase heat and cook for 2 to 3 minutes, or until liquid is syrupy. Season with salt and pepper and sprinkle with chives.