

Glazed Carrots

4 Tbs. (1/2 stick) unsalted butter

2 1/2 lb. baby carrots in assorted colors if possible such as orange, yellow and red, peeled, tops trimmed to 1 inch

Kosher salt and freshly ground pepper, to taste

1/4 cup Madeira or dry sherry

1 cup low-sodium chicken broth

2 Tbs. sugar

2 Tbs. chopped fresh flat-leaf parsley

In a large sauté pan over medium heat, melt the butter. Add the carrots and stir to coat with the butter. Season with salt and pepper. Add the Madeira and broth, increase the heat to medium-high and bring to a simmer. Partially cover the pan and simmer until the carrots are just tender, 6 to 8 minutes.

Uncover the pan and add the sugar, stirring well to combine. Continue to simmer, uncovered, stirring occasionally, until the liquid has evaporated and the carrots are glazed, 5 to 6 minutes more.

Transfer the carrots to a warmed serving bowl, sprinkle with the parsley and serve immediately. Serves 6 to 8.

From: William Sonoma.com

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