

Bourbon Glazed Carrots Recipe

Caroline Ford

YIELD: 4 servings

ACTIVE TIME: 10 minutes

TOTAL TIME: 40 minutes

Ingredients

1-1/2 pounds small spring carrots, tops trimmed, scrubbed but unpeeled

2 tablespoons olive oil

1/2 teaspoon smoked paprika

Kosher salt

Freshly ground black pepper

1/2 cup bourbon

1/4 cup dark brown sugar

2 tablespoons butter, cut into chunks

2 tablespoons freshly squeezed orange juice

Directions

1. Preheat oven to 375°F. Toss carrots in olive oil, smoked paprika, and a generous sprinkle of salt and black pepper. Roast for 30 minutes or until carrots are tender when pierced with a fork.
2. While carrots are roasting, place bourbon in a small saucepan over medium-high heat. Bring to a simmer and cook until bourbon is reduced by half, about 4 minutes. Add sugar, stirring to dissolve. Cook 2-3 more minutes, allowing sauce to thicken. Lower heat and stir in butter and orange juice until well combined. Season to taste with a pinch of salt. Keep sauce warm until carrots are done. Toss carrots in warm glaze and serve immediately.