



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Bourbon Maple Glazed Carrots

Serves 8

3/4 cup good-quality bourbon or whiskey
1/2 cup butter
1/4 cup maple syrup
1/4 cup brown sugar
salt and black pepper
2 teaspoons chopped dill (plus more for garnish)
1 1/2 pounds carrots, peeled and sliced into 1/2-inch pieces

In a sauté pan, add the bourbon. Cook over medium-high heat until the bourbon has reduced by half, about 10 minutes.

Add the butter, maple syrup, brown sugar, a sprinkle of salt and black pepper, chopped dill and carrots. Toss to combine.

Reduce the heat to medium to medium-low and cook for 15-20 minutes or until the carrots are tender but still have a nice snap.

Remove from heat. Garnish with fresh dill and serve immediately.

Enjoy!

Credit: cookingandbeer.com