

Classic Glazed Carrots

From – simplyrecipes.com

1 lb carrots, peeled
2 to 3 Tbsp unsalted butter
1 tsp salt
1/3 cup chicken stock
1 heaping Tbsp sugar
1/4 tsp white pepper (optional)

- Slice carrots into 1/3” to 1/4” disks or diagonally. Try to cut the pieces so they are about the same size as each other, so they cook evenly.
- Melt the butter in a saute pan over medium-high heat, then add the carrots.
- Toss to combine and reduce the heat to medium.
- Sprinkle the salt over carrots and toss again.
- Saute for 3-4 minutes, then add the sugar and white pepper (if using) and toss to combine.
- Add the stock.
- Cover the pot and cook for another 3 minutes.
- Uncover the pot and increase heat to medium-high.
- Toss the carrots once or twice to keep them moving, and cook away most of the liquid.
- Turn off the heat and taste. Add more salt and sugar to taste.



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