

Creamy Carrot Puree

From – kitchen-parade-veggieventure.blogspot.com

2 cups water
1 tsp table salt
1 pound carrots, ends trimmed and cut into same-size pieces (no need to peel)
1 tsp fresh rosemary
2 Tbsp unsalted butter
2 Tbsp brown sugar
1/2 cup half & half

- Preheat oven to 350F.
- Bring the water to a boil. Add the salt and carrots, cover and cook til soft, about 20 minutes, adjusting heat to maintain a slow simmer. Drain the carrots (save the water!) and transfer to a food processor.
- Add ½ cup reserved cooking water and rosemary and purée until almost smooth.
- Add the butter and brown sugar and continue puréeing.
- Stir in the half & half.
- Transfer to a greased baking dish.
- Place in hot oven for about 30 minutes or until hot and bubbly all the way through.



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