

Glazed Carrots

11/22/2015

- 4 C Baby Carrots or Small Carrots, peeled
- 3 T Unsalted Butter
- 2 T Parsley, Chopped
- 4 C Good Quality Chicken Stock
- Salt
- Freshly Ground Black Pepper

Portion Size: 1/2 Cup

Yield: 8 Portions

Equipment:

- Cutting Board
- Chef's Knife
- Large Saute Pan
- Sauce Pot
- Ladle
- Wooden Spoon

Directions:

- Bring The Chicken Stock to a boil.
- Heat 1 tablespoon of butter on medium heat in the sauce pan.
- Add the Carrots and Parsley, and cook until the carrots become tender.
- Add the Chicken Stock and cook until it is almost evaporated and large bubbles have formed.
- Add The remaining butter and remove from heat, gently stir the butter into the carrots until the mixture has emulsified.
- Serve immediately.

Time / Temperature :

10 minutes medium to high heat

