



## BRANDY GLAZED BABY CARROTS

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*Holiday, Thanksgiving, Vegetable*

**Difficulty:** Easy **Servings:** 8 **Source:** CHEF KENT RATHBUN

### INGREDIENTS

FOR THE BRANDY GLAZED BABY CARROTS

- 8 ounces pearl onions (purple and white), peeled
- 2 pounds baby carrots peeled and blanched
- 4 ounces whole butter cubed
- 4 ounces brandy
- 2 ounces Round Rock honey
- 2 ounces orange juice freshly squeezed
- 1 tablespoon cracked black pepper
- 1 tablespoon kosher salt

### DIRECTIONS

FOR THE BRANDY GLAZED BABY CARROTS

1. In a saute pan, saute pearl onion in butter until onions begin to caramelize, about 2-3 minutes.
2. Add baby carrots and continue to cook for another 2-3 minutes.
3. Deglaze with brandy and reduce.
4. Add honey and orange juice and continue cooking until sauce starts to thicken.
5. Season with cracked black pepper and kosher salt and serve.

### NOTES

If you have purchased Kent Rathbun's Holiday Dinner To Go the instructions to reheat this dish are as follows.

1. Preheat oven to 350 degrees.
2. Remove plastic lid.
3. Cover with aluminum foil.
4. Bake for 20-22 minutes or until warm in the center.
5. If your oven is full of a lot of different products cooking times may vary.
6. Once carrots are hot, transfer from baking container to serving bowl of your choice.
7. Suggested garnish is fresh snipped chives (not included).