BRANDIED & CANDIED CARROTS

F   EASY

Last Modified: 12/06/2016

VEGETABLES

MAKES 6 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
2	Pounds	Carrots (Peeled)	Sliced @45
1	Stick	Unsalted Butter	Divided
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste
3/4	Cup	Brandy (E&J VSOP Reserve)	
		OR	
3/4	Cup	Whiskey (R & R)	
3/4	Cup	Light Brown Sugar	Packed
2	Sprigs	Fresh Thyme	
2	Tbsp	Fresh Italian Parsley Leaves	Fine Chop

PREPARATION

FACTOID	Tasty devils. Most of the alcohol will be evaporated off during the cooking process.
TOOLS	1) Large Saucepan & Lid 2) Serving Bowl
PREP	**DISH** 1) Finely chop the Parsley Leaves and set them aside. 2) Peel the Carrots, slice them 1/4 inch thick at a 45 degree angle and set them aside..
1	Barely melt 1/4 stick of the Butter in a large saucepan (with a lid) over high heat. Add in 1/2 of the Sliced Carrots and stir them around to brown them quickly, about 1 minute. Remove to a plate, wipe out the pan with paper towels and repeat with another 1/4 stick of Butter and the remaining Carrots. Set the Carrots aside.
2	Pour the Brandy or Whiskey into the saucepan, taking care if you're cooking over an open flame (Do NOT allow it to catch fire - if it does, it'll still be GOOD). Let the Brandy/Whiskey bubble up and cook until slightly reduced, about 3 minutes. Reduce the heat to medium low, add in the remaining 1/2 stick of Butter and stir it around until it is completely melted.
3	Stir in the Brown Sugar until it's melted and add in a little Salt and Pepper. Add in the leaves from 1 of the sprigs of Thyme, then add the Carrots back in. Reduce the heat to low, place the lid on the saucepan and cook them for 5 minutes. Remove the lid and cook for another 5 minutes or until the Carrots are fork tender.
4	Sprinkle the Parsley over the Carrots, shake to mix. Pour into a serving dish and garnish with the remaining sprig of Thyme.
SERVE	Serve while hot.

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