

CANDIED CARROTS

Ingredients

- 1/2 cup (1 stick) unsalted butter
- 2 lbs whole carrots, peeled, sliced diagonally, crosswise, into 1" thick pieces
- 1 tsp kosher salt
- 1/2 cup fresh orange juice (from 1 large orange)
- 1/3 cup dark or light brown sugar
- 2 Tbsp maple syrup
- 1/2 tsp ground cinnamon
- 1/2 tsp coarsely ground black pepper
- 1/2 cup chopped toasted pecans, optional

Directions

1. In a large skillet, melt the butter over medium-high heat until it begins to foam; be careful not to let it brown. Add carrots in one layer and season with 1/2 tsp salt. Allow the carrots to cook for about 6 to 7 minutes, stirring occasionally, until edges start to caramelize and turn golden.
2. Lower heat to medium-low and add the orange juice. Continue to cook until the juice has reduced by half, about 3 minutes. Stir in the brown sugar, maple syrup, cinnamon, and 1/4 tsp salt. Increase the heat to medium and cook until carrots are tender but not mushy, and the glaze is thick, syrupy, and coats the carrots about 13 to 15 minutes. Season with remaining 1/4 tsp salt and the pepper. Top with pecans, if using.