



BLOOD ORANGE GLAZED CARROTS

Submitted by Joesphine Goettlicher

A colorful side dish featuring Sweet, buttery carrots glazed with honey and fresh blood orange for a vibrant burst of flavor.

Instructions

1. Peel the carrots and cut them in half lengthwise.
2. Arrange the carrots in a large skillet or sauté pan, placing the flat side down against the pan.
3. Add 2 tablespoons of butter and melt over medium heat.
4. Cover and cook until the carrots are about halfway tender.
5. Stir in 2 tablespoons of honey, 1 tablespoon of brown sugar, and the juice of 2 blood oranges.
6. Continue cooking uncovered, stirring occasionally, until the carrots are fork-tender and most of the liquid has reduced to a glossy glaze.
7. Serve warm and spoon any remaining glaze over the carrots before serving.

Ingredients

- 2 lbs carrots, peeled and halved lengthwise
- 2 tbsp butter
- 2 tbsp honey
- 1 tbsp brown sugar
- Juice of 2 blood oranges
- Optional: Pinch of salt