

Carrots Glazed with Tarragon

1 lb. organic carrots, peeled and cut into ½-inch rounds (about 2 ½ C.)
1 1/2 teaspoons granulated sugar
1 1/2 oz. (3 Tablespoons) unsalted butter
Kosher salt
3 tablespoons finely chopped fresh tarragon (or 1 tablespoon dried tarragon)

Directions:

Put the carrots in an 8-inch-wide, 3- to 4-quart saucepan and arrange snugly.

Add the butter, sugar ½ tsp. salt, and enough water to just cover the carrots (about 2 cups). Bring to a boil over high heat.

Cook over high heat, shaking the pan occasionally, until the liquid has reduced to a syrupy glaze and the carrots are tender, about 10 minutes. If the glaze is done before the carrots, add about ½ cup water and continue to cook. If the carrots are done first, remove them and continue to boil the liquid until syrupy.)

Lower the heat to medium low, add the tarragon, and toss to combine. Season to taste with salt and serve.

The glazed carrots can be kept warm, covered, for about 20 minutes.

- Cooked with 3 lbs. carrots & kept all other ingredients the same quantity—great.
- One time when I cooked this recipe, the carrots were tender after 8 minutes, I took out the carrots & reduced the syrupy glaze.
- I have added 1 ½ tablespoons grated orange peel and sprinkled cardamom to the syrup when carrots have cooled.
- Add just cardamom – gives it a nice flavor.

*can make a day ahead.

From Jo Ann Hess: Recipe is from Thomas Keller.