

GLAZED CANDIED CARROT COINS

F EASY

Last Modified: 12/10/2016

PREP: 15 Min
COOK: 20 Min
STOVETOP

VEGETABLES

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
1	Pound	Carrots (Peeled)	Sliced @45
1	Oz	Unsalted Butter	
1 +/-	Pinches	Kosher Salt	To Taste
1	Cup	Ginger Ale (Vernor's)	
1/2	Tsp	Chili Powder (Mild)	
2	Tbsp	Fresh Italian Parsley Leaves	Chopped

PREPARATION	
FACTOID	This makes use of Ginger Ale for the Glaze. Vernors is a bit sweeter than Canada Dry or IPA. Taste in Step #2, Stir in a bit of Brown Sugar if you like it sweeter.
TOOLS	1) Small Saucepan & Lid
PREP	DISH 1) Peel the Carrots, slice them 1/4 inch thick at a 45 degree angle and set them aside.. 2) Chop the Parsley Leaves and set them aside.
1	Heat a small saucepan over medium heat. Add in the Carrots, Butter and Ginger Ale. Cover and cook until boiling.
2	Lower the heat to a simmer and cook for an additional 5 minutes.
3	Remove the cover, sprinkle in the Chili Powder and increase the heat to high. Shake often while cooking (do NOT stir). Cook until the majority of the liquid is cooked out, 8 to 10 minutes. The Carrots are done when the ovals barely resist being stabbed with a paring knife.
4	Sprinkle the Parsley over the Carrots and shake to mix.
SERVE	Pour the Carrots into a serving dish and serve while hot.

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