



Bittman's Glazed Carrots

Adapted from Mark Bittman

BAH Note: This recipe is quite versatile and adaptable to whatever flavor combinations you prefer. Prefer savory over sweet? Substitute balsamic or soy for the orange juice. Or get edgy and use ginger beer for a sweet and spiced flavor. You "could" use whole carrots that you have peeled and cut into rounds or sticks. I choose to use baby carrots straight from the bag. Mr. Bittman says to use a saucepan 6 inches or less across. I used a 2 quart saucepan just fine and suspect that I would have even been ok using my 10 inch frying pan.

- 1 pound carrots, peeled and cut into rounds or 1 pound baby carrots
- 2 tablespoons butter
- 1/2 teaspoon kosher salt
- 1/3 cup orange juice

Combine all the ingredients in a small saucepan. Bring to a boil, cover and reduce heat to a simmer. Cook for 20 minutes, or until carrots are tender. Remove the lid and cook the remaining liquid down until it is nearly evaporated. Serve the carrots with a bit of glaze.

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