



Ginger Glazed Carrots

Adapted from Alton Brown

BAH Note: The only change I would make to this recipe is to use slightly less liquid, maybe 3/4 cup. It took a while for the liquid to cook down into the glaze and I was concerned it would burn. So my carrots were a little more on the saucy side. Which is not to say that they didn't taste goooooood.

- 1 pound carrots, peeled and cut (I used baby carrots)
- 2 tablespoons butter
- kosher salt
- 1 cup ginger ale (If you can get ginger beer, I definitely recommend using it)
- 1/2 teaspoon chili powder

Combine the carrots, butter, a pinch of salt, and ginger ale in a 12 inch skilled over medium heat. Cover and bring to a simmer. Once simmering, remove the lid, stir, and reduce heat to low. Return the cover cook for 5 minutes more. Remove the lid, add chili powder, and increase heat to high. Cook, stirring occasionally, until the ginger ale is reduced to a glaze, approximately 5 minutes. Serve immediately.

ginger glazed carrots was posted by wendi on 23 August 2010 at bonappetitthon.com