

# Honey-Roasted Bourbon Carrots

This will make a perfect Thanksgiving or holiday side dish! The alcohol in the bourbon will cook out leaving behind only flavor, but if you prefer to substitute apple cider, that'll work wonderfully (plus you can serve it as a beverage, too!)

## INGREDIENTS

- 2 pounds smaller sized carrots, with tops
- 2 teaspoons olive oil
- 3 tablespoons butter, divided (2 tablespoons and 1 tablespoon)
- ½ teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper
- 1 shallot, finely chopped
- 2 tablespoons bourbon or apple cider
- 2 tablespoons honey
- 1 tablespoon chicken, vegetable broth, or water
- ½ teaspoon chopped fresh thyme



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## DIRECTIONS

Place a small roasting pan in oven. Preheat oven and pan to 500°.

Cut tops from carrots, leaving 1 inch of greenery on each carrot.

Stir together olive oil and 1 tablespoon of butter in preheated pan. Add carrots, salt, and pepper; toss to coat. Bake 10 minutes.

Meanwhile, melt remaining 2 tablespoons of butter in a small saucepan over medium-high heat.

Add shallot; sauté 1 minute. Remove from heat.

Stir in bourbon, honey, broth/water, and thyme. Return to heat, and bring to a boil, stirring occasionally.

Reduce heat to medium, and cook 5 minutes or until mixture is syrupy.

*Recipe courtesy of My Recipes*

## Market Shopping List

- Carrots - 18th C. Purity, Apis Verdi, Blueberry Hill Organics, Colgan, CT Valley, Easy Pickin, Oxen Hill, Riverview
- Olive oil - Ariston
- Shallots - Apis Verdi, Blueberry Hill Organics, Colgan, CT Valley, Easy Pickin', Wayne's Organic
- Honey - Stonewall Apiary
- Thyme - Easy Pickin'
- Bourbon/apple cider - Your favorite local choices
- Butter, salt, pepper - **Highland Park Market of Coventry**



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