



From the Culinary Company Kitchen

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Maple Glazed Carrots

Yield: 6 portions

INGREDIENTS	AMOUNTS
Butter, Unsalted	1 oz
Carrots, oblique cut	1 ½ lb
Stock, chicken or vegetable	4 oz
Salt	1 tsp
Black Pepper, ground	¼ tsp
Maple Syrup	1 Tbsp

Process

1. Add all ingredients to a suitable saucier pan
2. Cover and cook on low heat until the carrots are almost done
3. Remove the cover and allow the cooking liquid to reduce to a glaze
4. Adjust the seasoning with salt and pepper, if necessary