

chattavore

WHISKEY GLAZED CARROTS (ADAPTED FROM MISS MARY BOBO'S BOARDING HOUSE COOKBOOK)

Prep time: 10 minutes

Cook time: 20 minutes

Yield: 4 servings

- 8 carrots
 - 1/4 cup (1/2 stick) unsalted butter
 - 2 tablespoons whiskey
 - 1 tablespoon brown sugar
 - 1 1/2 teaspoons salt (plus more to taste)
1. Peel the carrots (or scrub them thoroughly) and slice on the diagonal into 1/4-inch thick coins. Place them in a 10-inch skillet and cover with water. Add the 1 1/2 teaspoons of salt to the water. Bring to a simmer over medium heat and cook until crisp-tender, about 10 minutes.
 2. Drain the carrots. Put them back into the skillet and place over medium-high heat. Push the carrots to one side of the skillet and add the butter, whiskey, and sugar to the other side of the skillet, stirring to combine (but not stirring into the carrots).
 3. Once the butter, sugar, and whiskey have combined and formed a bit of a syrup, stir in the carrots. Cook until lightly browned. Add more salt to taste and serve immediately.