

Pan Fried Carrots with Brown Sugar and OJ Glaze

March 30th, 2024

This recipe serves: 4

Prep Time: 00:15

Cook Time: 00:15

This steakhouse favorite is a sweet and tasty side to accompany the finest steak or roast dishes.

Ingredients:

2 Tablespoons Butter

1 lb Carrots, cleaned and peeled

1 Tablespoon Brown Sugar

1/2 Cup Orange Juice

1 Garlic Clove, minced

1 Pinch Salt

Directions:

Place a medium saucepan, over medium-high heat.

Melt the Butter.

Add the Carrots. Stir well to ensure they are coated in the Butter.

Grill for 4 minutes, until the Carrots begin to brown.

Meanwhile, in a small bowl, mix the Brown Sugar, Orange Juice, and Minced Garlic.

Stir or Whisk until the Sugar is fully dissolved.

Grill the Carrots until they are firm but easily pierced with a fork.

Add the Orange Juice mixture and continue to Stir until the Carrots are fully coated in the mixture and the mixture thickens into a Syrup.

Stir well to fully coat the Carrots in the Syrup.

Remove from heat and serve.