

Cider-Glazed Carrots

Ingredients

1 pound medium carrots (about 6), peeled
1 cup Farnum Hill Cider (Recommended: Semi-Dry)
¼ cup water
2 tablespoons unsalted butter
2 teaspoons apple cider vinegar
1 tablespoon maple syrup
1 sprig fresh thyme
Sea salt
Fresh-cracked black pepper
Dash cayenne
¼ cup parsley, chopped (optional)

Instructions

Cut carrots into 2” batons. Place carrots with all ingredients but parsley in a heavy-bottomed pan and bring to a simmer. Cook until most of the liquid evaporates and carrots are crisp-tender, about 30 minutes. Remove carrots from pan if they finish before liquid is reduced. Discard thyme sprig. Adjust seasoning and serve carrots with sauce. Garnish with parsley for a splash of color.