

BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

Glazed Rainbow Carrots

With a nod to Julia Childs, whose recipe I've adopted for Bouchaine Bistro.

BY CHEF MARTY SLAVIN

Ingredients

1 ½ lbs. baby rainbow carrots

1 ½ cups beef stock

2 tbsp. granulated sugar

Pinch of pepper

6 tbsp. unsalted butter

Salt and pepper to taste

2 tbsp. very finely
minced parsley

Directions

Boil the carrots in a covered saucepan with the stock, sugar, pepper and butter until the carrots are tender and the liquid has reduced to a syrupy glaze, around 40-45 minutes.

Correct seasoning. Garnish with finely minced parsley.



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