
Sunny's Blackberry* Ginger Glazed Rainbow Carrots

Recipe Courtesy Sunny Anderson, 2017

Serves 4-6

Ingredients for the glaze

½ cup blackberry preserves (*a great alt. is orange marmalade!)
1 teaspoon fresh ginger, finely minced or grated on a rasp
1 clove garlic, finely minced or grated on a rasp
2 teaspoons soy sauce

Ingredients for the carrots

2 tablespoons olive oil
3 bunches baby rainbow carrots, peeled, stem intact, but trimmed
Kosher salt and fresh black pepper

Garnish

2 chopped scallions

Directions:

1. Make the glaze.

In a sauce pot on medium heat add the preserves, ginger, garlic and soy sauce. Stir and cook until the sauce reduces slightly.

2. Prep the carrots.

On a baking sheet lined with parchment paper add the carrots in one layer. Brush with olive oil and season with salt and pepper on all sides.

3. Roast the carrots.

Preheat the oven to 425° F. Roast the carrots until they begin to caramelize on the bottom, then remove, flip and return to cook until tender at the thickest part, about 15 minutes total.

Remove from the oven and brush with the glaze.

Return to the oven for 5 more minutes. Remove and drizzle any remaining glaze over the top. Garnish with scallions.