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KENT RATHBUN CHEF OF ABACUS RESTAURANT, DALLAS

## BRANDY GLAZED BABY CARROTS

- 2 ½ pounds baby carrots, peeled and blanched
- 4 ounces butter, cubed
- 4 ounces brandy
- 2 ounces honey
- 2 ounces orange juice
- 1 tablespoon cracked black pepper
- 1 tablespoon kosher salt



### Method

1. In a saute pan, saute baby carrots in butter.
2. Deglaze with brandy and reduce.
3. Add honey and orange juice and continue cooking until sauce starts to thicken.
4. Season with cracked black pepper and kosher salt and serve.

### Notes

If you have purchased Kent Rathbun's Holiday Dinner To Go the instructions to reheat this dish are as follows.

1. Preheat oven to 350 degrees.
2. Remove plastic lid.
3. Cover with aluminum foil.
4. Bake for 20-22 minutes or until warm in the center.
5. If your oven is full of a lot of different products cooking times may vary.
6. Once carrots are hot, transfer from baking container to serving bowl of your choice.
7. Suggested garnish is fresh snipped chives (not included).

### Servings/Yield

8 servings

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