



#### INGREDIENTS

- 20 baby carrots
- 25g butter
- 1½ tablespoons honey

## Baked Honey-glazed Baby Carrots

Honey carrots has long been a favourite side dish of mine, especially when the carrots are roasted so that they caramelize a little, adding a touch of bitterness to balance the sweetness. I love the look of whole baby carrots (also called Dutch carrots), but you could use sliced large carrots if that's what you have on hand. Honeyed carrots are a great accompaniment to any roast meat or steak, but I'm also happy sitting down to a plate of these with just some fresh goat cheese and a glass of Vintelofer rosé. Try it!

**Serves 4 as a side dish**

#### METHOD

1. Preheat oven to 220°C.
2. Meanwhile, trim carrots, reserving the green tops, and gently scrub them (I use a new nylon scourer for this).
3. Heat butter and honey in a small saucepan.
4. Place carrots in a baking dish large enough to hold them in a single layer.
5. Pour butter mixture over them and toss to combine.
6. Place in oven for 25 minutes or so, until well coloured and tender.
7. Transfer to a serving dish, garnish with a little of the carrot tops (saving the rest for salad or another dish).