



Orange-Glazed Carrot Ribbons

Courtesy LadyFingers Private Chef and Catering Service

6 servings

Ingredients:

- 6 large carrots
- 2 cups orange juice freshly squeezed from 4-5 oranges
- 1 tablespoon honey
- 1 tablespoon orange-flavored liqueur (optional)
- Salt and white pepper to taste
- 1 tablespoon chopped fresh chives

Instructions:

1. Trim and peel carrots. With a mandoline or a vegetable peeler, cut each carrot into thin ribbons.
2. Place orange juice, honey and liqueur (optional) into large pot. Simmer over medium heat until mixture reduces slightly, about 5 minutes.
3. Add carrot ribbons to pot and stir to coat all carrots. Simmer, stirring frequently, about 5 minutes or until carrots are crisp-tender. Add salt and pepper to taste.
4. Remove carrots to a bowl or to individual plates and sprinkle with fresh chives.