
Sherry Simmered Carrots

YIELDS: 12 SERVINGS | **PREP TIME:** 15 MINUTES



INGREDIENTS

Petite-cut carrots or thick matchsticks	2-1/4 lbs. (about 7 cups)
Butter	3Tbsp.
Brown sugar, packed	3Tbsp.
Dried sage or Dried rosemary	1-1/2 tsp. or 3/4 tsp.
HOLLAND HOUSE Sherry Cooking Wine or HOLLAND HOUSE Marsala Cooking Wine	2 cups
Cornstarch	1Tbsp.
Lemon zest	1 large lemon
Dijon-style mustard	1-1/2 tsp.
Toasted pecans	(optional)

DIRECTIONS

Cut thick petite-cut carrots in half lengthwise. In a large skillet, melt butter with sugar and sage. Cook over medium heat until foamy, about 2 minutes.

Increase heat to high and stir in carrots.

Add 1-1/2 cup of the sherry cooking wine; bring to a boil. Cover and slightly reduce heat. Boil 6 minutes.

Meanwhile, add cornstarch and lemon zest to remaining 1/2 cup cooking wine; stir well to dissolve cornstarch.

When carrots are almost cooked, stir in sherry-cornstarch mixture. Stir constantly and cook 1 to 2 minutes or until sauce has thickened slightly.

Remove from heat and stir in Dijon mustard. Serve immediately, garnished with pecans, if desired.

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