

Rainbow Carrots

Ingredients:

1 cup	White wine
½ cup	INFUSED Champagne Vinegar
¼ cup	INFUSED Milanese Gremolata Olive Oil
1 tsp	Fennel Seeds
1	Bay Leaf
To taste	Salt & Freshly Ground Black Pepper
3 bunches	Rainbow Carrots, stems trimmed, halved lengthwise
1 TBSP	Dijon Mustard
¼ cup	Parsley, roughly chopped



1. In a small saucepan, bring 2 cups water, **INFUSED Champagne Vinegar**, **INFUSED Milanese Gremolata Olive Oil**, fennel seeds, bay leaf, salt and black pepper to a boil.
2. Reduce heat. Add carrots. Cover and cook until carrots are tender (about 25 minutes).
3. Remove carrots with a slotted spoon to a baking dish with sides. Add raisins to broth and continue cooking on high for 15 minutes. Pour reduced liquid over carrots, cover and refrigerate for at least 2 hours or overnight.
4. At least 30 minutes before serving, drain liquid into a small bowl. Whisk in mustard and season with salt and pepper to taste. Arrange carrots on serving platter and drizzle vinaigrette over carrots. Sprinkle with parsley. Serve at room temperature.