

Braised Carrots with Thyme

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FOOD&WINE

Active Time	Total Time	Yield
N/A	N/A	Serves : 6

DANIEL BOULUD December 1998

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Ingredients

2 tablespoons
unsalted butter

1 1/2 pounds
carrots, peeled and
sliced 1/4 inch thick
on the diagonal

2 garlic cloves,
thinly sliced

2 thyme sprigs

Salt and freshly
ground pepper

1 3/4 cups chicken
stock or canned
low-sodium broth

How to Make It

Step 1 Preheat the oven to 375°. In a large ovenproof skillet, melt the butter over moderately low heat. Add the carrots, garlic and thyme and season with salt and pepper. Cook, tossing frequently, until the carrots are tender but not browned, about 10 minutes. Add the chicken stock, bring to a boil and remove from the heat.

Step 2 Cover the carrots with a round of parchment paper and cover the skillet with a lid. Braise the carrots in the oven for about 30 minutes, or until they are very tender. Discard the thyme sprigs and serve.

Make Ahead

The cooked carrots can be

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refrigerated for up to 1 day.
Gently reheat the carrots in
their liquid before serving.

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