



WHISKY CARROTS WITH HONEY

Serves 4 - Prep 10' • Oven 50' - Easy

800g carrots
20g butter, melted
1 tsp honey
3 tbsp whisky
1 rosemary sprig
salt and pepper

1. Preheat the oven to 200°C fan.
2. Wash the carrots. If they're nice enough, leave the skin on, if not peel them. Quarter the carrots lengthwise and put into a roasting tin.
3. Mix the butter, honey and 2 tablespoons of whisky in a little bowl and pour over the carrots. Prick the rosemary needles and scatter over the carrots. Season with salt and pepper.
4. Bake the carrots for 40 minutes, then add the remaining tablespoon of whisky and bake for a further 10 minutes until nicely caramelized

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