

BILLINGS
FARM & MUSEUM

Eat Local



MAY

THIS MONTH'S RECIPE:
HONEY ROASTED CARROTS

TOTAL MILES FROM BILLINGS FARM & MUSEUM: 91

HONEY ROASTED CARROTS

INGREDIENTS

- 2 Lbs. Carrots washed and peeled
- 1/3 Cup Butter
- 3 Tablespoons Honey
- 4 Garlic Cloves Minced
- 1/4 Teaspoon Salt
- Black Pepper

WHERE WE FOUND THEM

- Your local farmer's market or backyard
- Cabot Creamery
- Hall Apiaries
- Your local farmer's market or backyard

RECIPE

1. Preheat oven to 425° F and lightly grease a large baking sheet.
2. Trim end of carrots and cut into thirds.
3. Melt butter in a pan over medium heat. Pour in honey and cook, stirring, until completely melted.
4. Add garlic to honey mixture and cook for 30 seconds.
5. Add carrots and allow the sauce to thicken for a minute while tossing the carrots. Season with salt and pepper.
6. Transfer carrots to baking sheet in a single layer and coat evening with remaining sauce.
7. Roast for 20 minutes or until carrots are tender. Broil for 2-3 minutes on high heat to crisp the edges.
8. Season with salt.