

## Glaze the Roots

Sweet, salty, and alluringly buttery, **glazed root vegetables** are the throwback, throw-together side you'll be making all through the colder months

by **CLAIRE SAFFITZ**



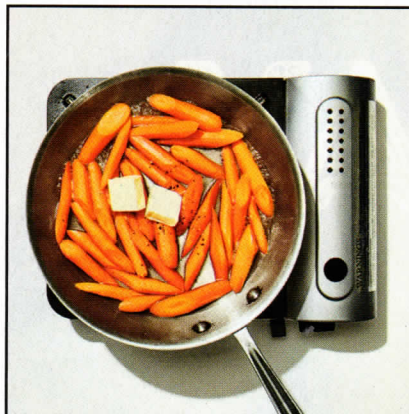
### 1—PIECEMEAL

Trim and peel **1 lb. small carrots, parsnips, turnips, or pearl onions**. If using carrots or parsnips, cut on a diagonal into 3" pieces. If using turnips, cut into ½"-thick wedges. You just want evenly sized pieces if possible.



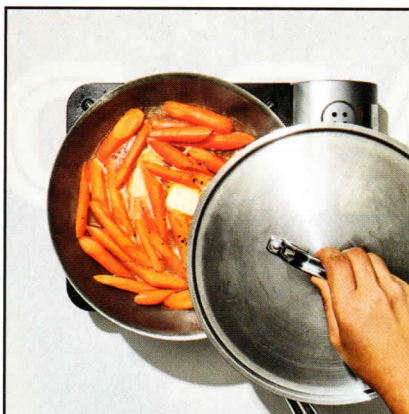
### 2—WATER WORKS

Arrange vegetables in a medium skillet with a lid so that they fit in a single layer. Pour in ½ cup water (it should come about halfway up the sides of the vegetables but doesn't need to cover them completely).



### 3—FOUR SEASONS

Season vegetables generously with **salt** and plenty of **pepper**, then sprinkle with a good **pinch of sugar**. Toss to coat. Cut **2 Tbsp. chilled unsalted butter** into pieces and add to skillet.



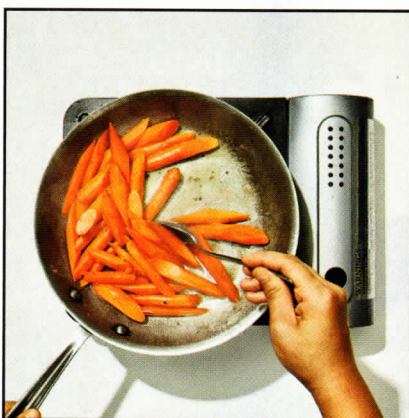
### 4—SIMMER DOWN

Set skillet with vegetables over medium-high heat and bring liquid to a gentle simmer. Set lid partially askew so that some steam can escape and the liquid reduces as the vegetables cook.



### 5—INTO THE GLOSS

Reduce heat to medium-low and continue to simmer (partially covered), shaking pan often, until vegetables are tender and liquid is reduced to a glaze, 10–15 minutes. Uncover and admire your work.



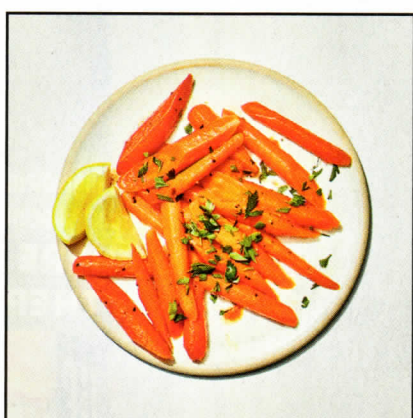
### 6—TROUBLESHOOT

If vegetables are cooked but there's a lot of liquid, increase heat to high and cook, tossing constantly, until sauce is reduced and vegetables are coated. If pan looks dry, stir in water by the tablespoonful to loosen.



### 7—BIG ADJUSTMENT

Let vegetables cool in skillet for a minute or two, which will give them time to really get to know the glaze, then taste for seasoning. Add more salt and pepper if needed and a squeeze of **lemon** if they seem too sweet.



### 8—FINISHING TOUCH

Transfer vegetables and every last bit of the glorious glaze in the skillet to a platter. Top with **2 Tbsp. finely chopped parsley** and serve with **lemon wedges** for squeezing over. Makes enough for 4