

Marc Forgione's

GLAZED CARROTS



The award-winning chef shares a dish from his New York City steak house American Cut



CARROT-GLAZED CARROTS Serves 4

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| 1 cup orange juice | 2 extra-large carrots |
| 2 cups carrot juice | 2 cups chicken stock |
| ¼ bunch mint, divided | ¼ cup granulated sugar |
| ¼ cup honey | 1 stick plus 1 tbsp. butter |
| ¼ cup dark brown sugar | Salt |
| 3 tsp. cornstarch | Fresh parsley, chopped |

1. For the glaze, combine orange and carrot juices and a mint sprig in a saucepan. Over medium-high heat, reduce mixture by half, about 20 minutes. Add honey and brown sugar and cook until the sugar is dissolved. In a small bowl, mix together the cornstarch with 3 tsp. water. Remove the mint from the liquid and stir in the cornstarch mixture.
2. Combine carrots, stock, remaining mint, sugar and 1 stick butter in a deep pan. If liquid does not fully cover the carrots, add water. Cover and cook until carrots are tender, about 15 to 20 minutes.
3. In a sauté pan over medium-high heat, melt ½ tsp. butter. Add 1 whole carrot and approximately ¾ cup of the glaze. Toss the carrot in the glaze until coated. Repeat with second carrot.
4. Place the carrots on a plate and pour the glaze over them. Season to taste with salt. Sprinkle with parsley.

American Cut is part of LDV Hospitality.