

<b>Braised Carrots</b>	
Yield:	Method: Braise
Ingredients	Quantity
Olive Oil	2 tbsp.
Butter	1 tbsp.
Baby Carrots	4 oz.
Fresh Rosemary	1 tbsp.
Orange – Juice	1
Salt	To Taste
Ground Pepper	To Taste
Chicken Stock	½ Cup

1. Heat olive oil and butter in a large sauté pan over medium heat until the butter melts
2. Add the carrots and cook, stirring occasionally. Stir in the orange juice, chicken stock, salt and pepper, rosemary
3. Cover with aluminum foil, reduce the heat to low, let the carrots simmer until tender and nearly all the liquid has cooked off, about 10 minutes. Season with salt and pepper to taste