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ROASTED CARROTS

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WHY THIS RECIPE WORKS: Cutting the carrots in our recipe into identically sized batons gave us evenly cooked results with the best browning. Precooking the carrots right on the baking sheet kept their moisture in and minimized withering. We buttered and seasoned the...(more)

SERVES 4 TO 6

INGREDIENTS

- 1 1/2 pounds carrots, peeled, halved crosswise, and cut lengthwise if necessary to create even pieces
- 2 tablespoons unsalted butter, melted
- Table salt and ground black pepper

INSTRUCTIONS

1. Adjust oven rack to middle position and heat oven to 425 degrees. In large bowl, combine carrots with butter, 1/2 teaspoon salt, and 1/4 teaspoon pepper; toss to coat. Transfer carrots to foil- or parchment-lined rimmed baking sheet and spread in single layer.
2. Cover baking sheet tightly with foil and cook for 15 minutes. Remove foil and continue to cook, stirring twice, until carrots are well browned and tender, 30 to 35 minutes. Transfer to serving platter, season with salt and pepper to taste, and serve.

Roasted Carrots

Roasting carrots draws out their natural sugars and intensifies their flavor. That is if you can prevent them from shriveling up like used matches.



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