



## COSMIC CARROTS

Serves 4

4 – 8 medium “cosmic” carrots (see note), about 1 pound

1 Tablespoon butter  
1 Tablespoon honey  
1 Tablespoon horseradish

Bring a medium pot of water to the boil, adding 1 teaspoon salt. While water is coming to the boil, cut carrots lengthwise into ¼ inch matchsticks, or into ¼ inch thick slices.

Drop carrots into boiling water and cook about 5 minutes until they are just tender. Drain.

In the same pan over medium heat, place the butter, honey and horseradish. Add the carrots and toss over heat until carrots are glazed. Season with salt and pepper if necessary.

### NOTES:

“Cosmic” carrots are a new variety - dark red on the outside, bright orange and yellow inside. Any carrots will work, but the ones just pulled from the earth will be the sweetest! You may want to adjust the amount of honey or horseradish depending on if you most enjoy the spicy flavor or the sweet.

