

SUMMER HOUSE

SANTA MONICA®

CARROT TZIMMES

Serving size: 4

INGREDIENTS

2 lbs. carrots, peeled and cut into ¾-inch rounds

1 can (20 oz.) pineapple chunks

2 cups water

2 Tbsp. brown sugar

2 Tbsp. honey

½ cup raisins

Salt and pepper, to taste

Extra virgin olive oil, for drizzling

Chopped parsley, optional



METHOD

1. Combine carrots, canned pineapple including juice, water, brown sugar and honey in a heavy bottom pot.
2. Bring to a boil, then reduce to a simmer and cover with a lid.
3. Cook for 10-15 minutes or until the carrots are just starting to become tender.
4. Remove the lid and increase the heat so that the mixture bubbles a bit more quickly.
5. Cook, stirring very often until the liquid is reduced to a syrupy glaze and the carrots are soft.
6. Add the raisins and season with salt and pepper to taste.
7. Remove from heat, return the lid to the pot and allow to sit for 10 minutes.
8. Place on a serving platter, drizzle with olive oil and garnish with parsley, if desired.

