

## Citrus Glazed Carrots — SCRAPS by Carolina Gelen

Makes 4 servings | Prep Time: 10 minutes | Cook Time: 15 minutes

- 12 medium carrots, about 2 bundles, peeled
  - 1/3 cup brown sugar, plus more to taste
  - 2 teaspoons orange zest
  - 1/3 cup freshly squeezed orange juice
  - 3 tablespoons lemon juice, plus more as needed
  - 1 tablespoon vinegar, such as apple cider vinegar, rice vinegar, etc.
  - 1/4 cup dark rum, bourbon, or whiskey, optional
  - 1/3 cup roasted pistachios, chopped
  - Extra-virgin olive oil
  - Kosher salt
1. Fill a pan (that fits all the carrots) halfway through with water. Bring the water to a boil. Season with salt, then parboil (partly boil) the carrots for 10 minutes, or until slightly softened, but still tender.
  2. Pour out the excess water. Add a glug of oil to the dry pan over medium heat. Shake the pan to coat the carrots. Sear for 3 to 4 minutes. Add the orange zest, brown sugar, a pinch of salt, citrus juice and vinegar. Simmer for 3 to 5 minutes, or until most of the liquid is reduced and thickened.
  3. If using, take a few steps away from the pan, carefully add the rum and light up the flame. Shake the pan back and forth to coat the carrots in sauce.
  4. Taste, and season with more salt or acidity as needed.
  5. Add the carrots to the serving platter and top with crushed pistachios and flaky salt. Drizzle the remaining sauce all over.