

Glazed Golden Beets and Carrots

Recipe courtesy of Diane McLennan, Cohasset, MA

- 3 Tb butter
- 1 lb carrots, peeled and cut into 1-inch pieces
- 1 lb golden beets, peeled and cut into pieces roughly the same size as the carrots
- ½ lb pearl onions, peeled
- ½ cup chicken stock
- 1 Tb sugar
- 1 tsp fresh thyme leaves
- 2 Tb chopped parsley

Melt 2 Tb of the butter in a large frying pan over medium heat. Add the carrots, beets, and onions and stir to coat with the butter. Add the stock and sugar and turn heat to medium high. When stock comes to a boil, reduce heat to medium, cover, and simmer until vegetables are just tender – about 10 minutes. Remove the lid and increase the heat until any remaining liquid has been reduced. Turn heat to low, add the remaining 1 Tb of butter and the herbs. Stir to coat vegetables and melt butter and serve.