

Browned Butter Carrots

1/2 pound carrots, washed and trimmed
1 tablespoon butter
Kosher salt
Black pepper
1 tablespoon plus 1 teaspoon water
1 tablespoon firmly packed brown sugar
1 tablespoon cider vinegar
1/2 teaspoon vanilla extract

Cut carrots in half lengthwise then into 2" pieces (cut any thick pieces in half again lengthwise). Melt butter in a skillet over medium heat. Cook, stirring constantly 3 minutes or until butter begins to turn golden brown. Add carrots and sprinkle with a little salt and pepper. Cook 8-10 minutes, stirring occasionally or until carrots are barely tender. Add water, cover and cook 10 more minutes. Uncover and add brown sugar and vinegar. Cook 8-10 minutes or until carrots are glazed and most of the liquid evaporates. Remove from heat and stir in vanilla.