

Featuring Tennessee Gourmet® Products

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Glazed Carrots, Parsnips and Pearl Onions

2 Tbsp. butter	1 cup parsnips, ¼-inch dice
1 Tbsp. garlic, minced	1 cup pearl onions, blanched, peeled (if fresh), otherwise frozen
1 Tbsp. Tennessee Gourmet® Scotch Bonnet Pepper Jelly (your choice of flavor)	1 cup chicken or vegetable broth
1 cup carrots, ¼-inch dice	Salt and pepper to taste

In a medium hot skillet, add butter and cook the garlic until soft, about 1 minute. Add the jelly and heat until a liquid has formed. Add the carrots, parsnips and onions and season. Cook 5 minutes to soften then add the stock and simmer. Reduce by 50 percent, about 12 to 15 minutes.