

Featuring Tennessee Gourmet® Products

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**Glazed Carrots**

1 pounds carrots, peeled and roll cut*	1 tsp. fresh squeezed lemon juice
1 Tbsp. unsalted butter	Salt and pepper to taste
1 Tbsp. Tennessee Gourmet® Scotch Bonnet Pepper Jelly (your choice of flavor)	

In a steamer set over boiling water steam the carrots for 4 to 8 minutes, or until they are just tender, and transfer them to a bowl. In a skillet melt the butter with the jelly and the lemon juice, stirring until the mixture is smooth, and add the carrots. Cook the mixture over moderately low heat, stirring for 1 to 2 minutes, or until the carrots are glazed evenly and heated through. Season with salt and pepper to taste.

*\*Note: To roll cut carrots: place the peeled carrot on a cutting board. Make a diagonal cut to remove the stem end. Hold knife in the same position and roll the carrot 180 degrees (a half turn). Slice through it on the same diagonal, forming a piece with 2 angled edges. Repeat with remaining carrot(s).*