Maple-Glazed Rainbow Carrots

Recipe by Lisa Pinckney, chef and culinary events manager, Copper

2 tablespoons butter

1 tablespoon olive oil

2 ½ pounds rainbow carrots, peeled and halved

Kosher salt and freshly ground black pepper

1 cup of chicken or vegetable broth

¼ cup maple syrup

Juice of ½ lemon

2 tablespoons finely chopped fresh parsley

Cooking method

1. Heat the butter and olive oil in a large, heavy bottomed saucepan over medium-high heat.
2. Once the butter foams, saute the carrots until they are crisp-tender, about 4-5 minutes. Season with salt and pepper.
3. Pour the broth and maple syrup into the pan. Cover, reduce the heat to medium, and simmer for 10 minutes.
4. Remove and cover, and continue to cook for another 6-8 minutes over high heat, until the carrots are tender and glazed with the syrup.
5. Toss with the lemon juice and parsley and serve.