



BARRITT'S CARROTS

serves 4

Ingredients

1 pound carrots

2 T unsalted butter

¼ c Barritts Stone Ginger Beer

¼ c fresh orange juice

salt and pepper to taste

Method

1 Cut carrots lengthwise into thin slices – about ½” inch

1. Sauté carrots on medium flame in butter until golden (approx. 8 mins)
2. Add orange juice and ginger beer – simmer until carrots are soft yet firm. Add salt and pepper to taste

Sprinkle with fresh parsley before serving. Delightfully delicious!

