

**Carrots Braised in Butter (Carottes Étuvées au Buerre)**

*Inspired by Julia Child, Mastering the Art of French Cooking, Vol. 1 (ISBN 0-375-41340-5)*

Makes 6 servings

1. Prepare ingredients

1½ pounds carrots<sup>1</sup>

Peel. Cut in half crosswise. Cut in half lengthwise, then cut in half lengthwise again to create 4 quarters.

Cut quarter to desired equal lengths.

---

2. Braise

1 tablespoon granulated sugar  
enough water to cover carrots  
1½ tablespoons unsalted butter  
½ teaspoon sea salt  
pinch of pepper

Combine carrots with other ingredients in a saucepan.

Bring to a boil over medium heat.

Cook until carrots are tender and the liquid has evaporated, about 15 to 20 minutes.

*knife*  
*vegetable peeler*  
*2 to 4 quart saucepan*

---

3. Garnish

¼ cup chopped parsley

Garnish with parsley.

---

<sup>1</sup> for variety, also use parsnips.