

Garlic Carrots

Vanessa Crookston - This dish has complimented many a gathering in our family throughout the years. A favorite of all who have been invited. Passed on from a beautiful Italian couple to my newly married parents, it is a recipe that everyone looks forward to no matter what the occasion.

2-3lbs peeled carrots
1/4 c olive oil (the best you have)
3-6 Cloves of Fresh Garlic
Salt
Flat leaf parsley - chopped

- Peel Carrots and cut length wise. Try to keep similar in size (thickness and length).
- Press garlic or mince finely and reserve in large bowl. I use a sprinkle of salt to make a paste by using the side of a shelf's knife against garlic on cutting board.
- Cook carrots al dente in a few inches of water. About 5 minutes. Test a carrot knowing it will continue to cook as it cools. You don't want them too hard but not too soft. Drain in colander 1-2 min.
- Add the olive oil to garlic in bowl then add hot carrots. Let carrots rest on top of garlic to "cook" the garlic (3-5 min)
- Sprinkle with salt, toss gently to spread garlic and olive oil throughout.
- Transfer to shallow serving platter to cool.
- Add flat leaf parsley as garnish. Serve room temperature.

