

Birch Syrup Glazed Carrots



Ingredients:

- ~ 10 Medium Carrots
- 3 tbs Butter
- 1 Clove Garlic
- 2 tbs Maple Syrup
- 1 tbs Birch Syrup
- Salt & Pepper, to taste

1. Preheat oven to 400 degrees F
2. Peel carrots and chop into 3-4 even pieces (cut any extra thick pieces length-wise) and mince garlic
3. Melt butter on the stove in a large skillet
4. Add maple and birch syrup, stir to combine, then add garlic, salt and pepper
5. Add chopped carrots to skillet and mix to coat with glaze mixture
6. Pour carrots with glaze mixture onto baking sheet, spread carrots out evenly
7. Roast in oven for 40 minutes, stirring halfway through

