



## Baby Carrots with Ginger and Citrus Glaze

### Ingredients

- 1/4 cup [Fustini's Sicilian Lemon balsamic](#)
- 1/2 cup [Fustini's Ginger and Honey balsamic](#)
- 1/4 cup [Fustini's Iron Fish Honey vinegar](#)
- 3 tablespoons butter, cold
- 1 pound fresh baby carrots with greens
- salt to taste
- 1/4 cup parsley, finely chopped

### Directions

#### Step 1.

Combine the balsamics in a small pan and reduce by half over medium heat, stirring occasionally, and watch to make sure the mixture does not burn. Stir in cold butter and keep the glaze warm. Cut all but 1" of carrot greens away and discard. Clean carrots, but do not peel. Bring 1/2 inch of water and salt to a boil in a large skillet. Add carrots, reduce heat and simmer for 6-7 minutes. Remove from pan and pour glaze over carrots. Garnish with parsley