

Spiced Carrots

1/2 tsp caraway seeds
1/2 tsp coriander seed
1/2 tsp cumin seeds
1/4 cup butter
2 lbs carrot, peeled & cut into chunks
2 Tbsp Madeira, Marsala or dry sherry
1/8 tsp curry powder
2 cup chicken stock, low sodium or homemade
Kosher salt & fresh ground pepper and a good pinch (or 2) of cayenne

Tie caraway, coriander and cumin up in a small piece of cheesecloth to form a sachet. Set aside.

In a large saute pan over medium heat, saute carrots in butter for a few minutes until aromatic and just beginning to get a tinge of color along edges. Deglaze pan with wine of choice and saute few minutes more.

Add sachet, curry powder & stock. Bring to boil. Cover, reduce heat & simmer 20 minutes. Should be just about tender.

Uncover, increase heat & reduce broth to a glaze, about 10-15 minutes.

Remove sachet. Taste and season generously with salt & peppers.

Serves 6

Lailas Notes

An unusual blend of spices that delight the taste buds! The small amount of curry adds just a note of mystery not a full out "curry" flavor, making it welcome with many entrees.

Can use 1/4 cup of white wine or vermouth instead of Madeira etc. I decide based on what flavor would go best with entree.

Can toast the spices if desired.

Can be made ahead, set aside after simmering for 20 minutes and reducing stock for 10 minutes. At service, return to high heat and stirring frequently reduce to a glaze.