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## Honey Glazed Carrots and Parsnips

*According to Jenn, these are "wicked good."*

Jenn served this with the Sumac skirt steak and omitted the parsnips. Can be prepared up to 2 hours ahead.

Quantity	Ingredients	Preparation Notes
2 lbs	carrots - 1 to 1.5" in diameter, peeled and halved lengthwise	☛ Position 1 rack in center and 1 rack in bottom third of oven and preheat to 400 degrees.
2 lbs	parsnips - 1 - 1.5" in diameter, peeled and halved lengthwise	☛ Line 2 rimmed baking sheets with foil
6 Tbsp	olive oil	☛ Divide carrots and parsnips between prepared sheets.
1 1/2 Tbsp	butter	☛ Sprinkle generously with salt and pepper then drizzle 3 Tbsp oil over vegetables on each sheet.
1 1/2 Tbsp	honey	☛ Toss to coat.
1 tsp	balsamic vinegar	☛ Roast vegetables 10 minutes, stir.
		☛ Roast 10 minutes longer.
		☛ Tent with foil and let stand at room temperature.
		☛ Re-warm in a 350 degree oven for 10 minutes
		☛ Melt butter in heavy saucepan over medium heat.
		☛ Stir in honey and vinegar.
		☛ Drizzle honey glaze over vegetables and serve.