

Christmas carrots

Ingredients

- 9 medium carrots, peeled, topped and tailed
- 250g/9oz butter
- 150g/5½oz sugar
- 3 tsp salt
- 4 star anise

Preparation method

1. Use a clean scourer to smooth the carrots and remove any peel marks (optional).
2. In a pan combine 400ml/14fl oz of water, the butter, sugar, salt and star anise. Bring to the boil, then reduce the heat to a gentle simmer and add the carrots. Cook until the carrots are tender (approximately 45 minutes) and the volume of liquid has reduced by half.
3. Serve the carrots as a side dish with the reduced cooking liquid poured over.



less than 30 mins

preparation time

10 to 30 mins

cooking time

Serves 4

By Tom Kerridge

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Christmas

A great way to brush up the humble carrot. Star anise adds a touch of Christmas spice to the sweet buttery glaze.

Top recipe tip

The carrots can be cooked in advance and quickly reheated in the cooking liquor just before serving.