

Beer-Glazed Carrots

Serves 8 to 12

4 pounds of carrots, halved lengthwise and cut in 2 to 3 inch pieces
2 tsp grated lemon peel
½ tsp salt
½ tsp freshly ground pepper
2 tbsp brown sugar
6 tbsp butter cut into pieces
2 cups beef stock
2 cups beer
1 pound mushrooms, quartered
2 tbsp chopped fresh parsley for garnish

Place carrots in a 10-inch skillet and sprinkle with lemon peel, salt, pepper and sugar. Dot with butter.

Add stock and beer. Bring to boil, reduce heat and simmer uncovered for about 15 min.

Add mushrooms and boil for additional 5 minutes. Stir occasionally.

If necessary, remove carrots and mushrooms with slotted spoon when tender and continue to boil liquid until syrupy.

Return carrots and mushrooms to skillet and coat with syrup.

To serve, sprinkle with parsley.