

Tzimmes

Ingredients

- 700 grams carrots
- 3 tablespoons butter or olive oil
- 3 tablespoons honey
- ½ cup orange juice
- 1 teaspoon cinnamon
- ½ cup sultana or dried apricots
- Salt and pepper



Instructions

1. Trim, peel and cut carrots into rounds 5-7 mms
2. Heat the butter or oil in a large shallow sauté pan over medium heat.
3. Toss the carrots in the butter until well coated
4. Stir in honey, cinnamon and orange juice.
5. Cover and simmer on a low heat for about 5 minutes or until the carrots are tender.
6. Add dried fruit.
7. Turn the heat up to medium. Allow the sauce to reduce for 4 minutes or until a glaze has formed.
8. Add salt and pepper to taste.

Notes:

A traditional Ashkenazi dish for the new year. Most often served warm.

Shana tova!