

Irish Buttered Carrots



These Irish butter and herb carrots are the perfect side dish to our roast goose with potato apple stuffing and our whiskey honey glazed ham. They are always a hit!

Enjoy!

<https://www.kerrygoldusa.com/recipes/roast-carrots-herb-butter/>



Recipe serves	Prep Time	Cook Time
12	30m	

Ingredients	Amount	
carrots	2	lbs
shallot, finely chopped	1	
garlic, finely chopped	2	cloves
thyme leaves	1 1/4	tsp
fresh parsley	1 1/4	tbs
Kerrygold salted butter	9 1/4	tbs
salt & pepper, to tast		

Instructions

1. Preheat the oven to 350°F. Peel the carrots and then cut into even-sized batons.
2. Put the butter in a small bowl and add the shallot, garlic, thyme and parsley, then season with salt and pepper. Mix well.
3. Line your baking dish with a large double sheet of parchment paper. Brush half of the butter on the base of parchment, place the carrots on top. Drop the herby butter over the carrots and drizzle a couple of tablespoons of water. Sprinkle the salt and pepper to taste.
4. Fold the ends of the paper into a tent-like shape. Bake for 1 hour, or until the carrots are completely tender and beginning to caramelize around the edges.
5. Open the tent at the dinner table for maximum effect!