

# Fancy Carrots with Garlic and Vinegar Reduction Sauce

## Ingredients:

- 1 cup NAPLES VALLEY BRAND Balsamic Vinegar
- 2 Tablespoons NAPLES VALLEY BRAND Garlic and Herb Dipping Oil
- 2 teaspoons salt
- 1 teaspoon dried dill weed
- 1 teaspoon freshly ground black pepper
- 8 medium carrots

## Instructions:

Place NAPLES VALLEY BRAND Balsamic Vinegar in a small heavy saucepan over high heat.

Bring to a boil, reduce heat to medium, and let boil until reduced to about 3/4 cup.

It should be thick and syrupy, easily coating the back of a spoon. Set aside.

Meanwhile, place olive oil, salt, dill weed, and pepper in a large zip-top bag. Squish to combine.

Add carrots to the bag, seal, and toss to coat.

Place carrots in a steamer basket, reserving the olive oil mixture, cover, and steam until barely soft. Do not overcook.

Heat a heavy skillet over medium-high heat

Add reserved seasoned olive oil to the hot pan along with the carrots.

Brush with the reduced balsamic vinegar.

Sear until browned, turning to get most of the sides lightly browned.