

Maple Vanilla Carrots

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1	pound	carrots - peeled and cut into 1/2" diagonal slices
2	cups	water
1		vanilla bean - halved lengthwise
2	tablespoons	pure maple syrup
1	tablespoon	unsalted butter
1/2	teaspoon	coarse salt
1	pinch	ground black pepper

Combine carrots and water in a large skillet. Using tip of a paring knife, scrape vanilla seeds into skillet; add pod. Bring to a simmer, and cook until carrots are tender and most of the water has evaporated, about 10 minutes. Add syrup, salt, and pepper and toss.