

Caramelized Carrots

2 Tbsp. olive oil

2 lb. whole small carrots, peeled, tops on, halved lengthwise

1/4 tsp. salt

4 cloves garlic, thinly sliced

2/3 cup whipping cream

1 tsp. Iguana Red Cayenne Pepper Sauce

Snipped Italian (flat leaf) parsley

1) In an extra-large skillet cook carrots, cut sides down, in hot oil. Sprinkle with salt. Cook, covered, for 10 minutes. Uncover. Turn carrots, add garlic. Cover and continue cooking for 10 minutes more or until carrots are tender and both sides are golden brown. During cooking, gently shake skillet occasionally to prevent carrots from sticking. Transfer carrots to serving plate, cover and keep warm.

2) Add cream and Iguana Red Sauce to skillet. Bring to boiling. Reduce heat; boil gently, uncovered, for 2 to 4 minutes until cream is slightly thickened. Pour over carrots. Serve immediately.

Makes 8 (1/2 cup) servings