

Carrots And Rutabagas With Lemon And Honey

Bon Appétit | November 2001



(photo by: Mark Thomas)

Lemon juice adds refreshing flavor to earthy root vegetables.

Yield: Makes 6 to 8 servings

ingredients

1 1/4 pounds rutabagas, peeled, cut into matchstick-size strips
1 pound carrots, peeled, cut into matchstick-size strips

1/4 cup (1/2 stick) butter
1/4 cup fresh lemon juice
3 tablespoons honey
1 teaspoon grated lemon peel
1/2 cup chopped fresh chives

preparation

Cook rutabagas in large pot of boiling salted water 2 minutes.
Add carrots and cook until vegetables are tender, about 6 minutes. Drain.

Melt butter in large pot over medium-high heat. Add lemon juice, honey, and peel. Bring to boil. Add vegetables; cook until glazed, stirring occasionally, about 6 minutes. Season to taste with salt and pepper. Remove from heat. Mix in fresh chives.