



Slow Cooker Brown Butter Glazed Carrots

Description

Ingredients

2 pounds carrots, peeled and cut into 2-inch pieces
1/2 cup unsalted butter
1/4 cup brown sugar
1 teaspoon salt
1/2 teaspoon black pepper
1 teaspoon dried thyme or rosemary (optional)
Fresh parsley, chopped, for garnish (optional)

Directions

In a small saucepan, melt the butter over medium heat. Continue cooking until it turns golden brown and has a nutty aroma. Keep a close eye on it to prevent burning!

Once browned, immediately remove it from the heat and stir in the brown sugar, salt, and black pepper. Let this mixture cool slightly.

Place the carrots into the slow cooker and pour the brown butter mixture over them. Stir to coat the carrots evenly.

If using, sprinkle the thyme or rosemary over the top.

Cover and cook on low for 4-5 hours, or until the carrots are tender to your liking.

Once done, give the carrots a gentle stir. Garnish with fresh parsley before serving, if desired.

Variations & Tips

For a touch of spice, add a pinch of cayenne pepper or smoked paprika to the brown butter mixture. If you're a fan of garlic, feel free to add a few minced garlic cloves in with the carrots. For a more citrusy zing, try adding a tablespoon of orange juice or zest to the butter mixture. If you have multicolored carrots, they make for a beautiful presentation when cooked this way!

Category

1. Crockpot Recipes

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