The Best Glazed Carrots

Course: Side Dish
Prep Time: 5 minutes
Cook Time: 10 minutes
Total Time: 15 minutes
Servings: 4 servings
Author: Adapted from America's Test Kitchen
These are the BEST Glazed Carrots - Lightly sweetened, delicately seasoned, and perfectly glazed. These carrots make an amazing side dish that both kids and adults can't get enough of!
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Ingredients

- 1 pound carrots peeled, about 6 medium
- 1/2 teaspoon salt
- 3 tablespoons sugar
- 1/2 cup low-sodium chicken broth
- 1 tablespoon unsalted butter
- 2 teaspoons lemon juice
- 1/2 teaspoon minced fresh thyme
- Ground black pepper

Instructions

1. Slice the carrots, on the bias, about 1/4 inch thick.
2. Bring the carrots, salt, 1 tablespoon of the sugar, and the chicken broth to a boil in a 12-inch skillet, covered, over medium-high heat. Reduce the heat to medium and simmer, covered, stirring occasionally, until the carrots are almost tender when poked with a fork, about 5 minutes. Uncover, increase the heat to high, and simmer rapidly, stirring occasionally, until the liquid is reduced to about 2 tablespoons, 1 to 2 minutes.
3. Cut the butter into 4 pieces and add it to the skillet along with the remaining 2 tablespoons sugar. Toss the carrots to coat and cook, stirring frequently, until the carrots are completely tender and the glaze is light gold, about 3 minutes. Off the heat, add the lemon juice and minced thyme and toss to coat.
4. Season to taste with pepper and serve immediately.