

ROASTED MOROCCAN CARROT STACK

Ingredients

1-pound Carrots,
peeled and ends
removed, about 8
medium

1 Tablespoon blended
oil

1 2 teaspoons Berber
Curry powder

½ teaspoon salt

2 Tablespoons Eli
Mason's Mint Julep
syrup

¼ Cup loosely packed
sliced fresh mint

Directions

Preheat oven to 420F.

Line a baking sheet with parchment paper and lightly grease.

Cut carrots in half if they are larger than ¾ inch in diameter and leave carrots ½ inch thin whole- make the pieces as similar as possible in length and width so that they cook evenly together.

Lay carrots on the sheet and drizzle with oil, then dust with spice & salt and toss lightly to evenly coat.

Place on the bottom rack of oven and roast for 15 minutes.

Turn carrots individually to evenly brown and roast for a further 5 - 10 minutes, depending on how hot your oven is- look for deeply browned edges (where all the flavor is) not crispy & black!

Arrange 4 carrots onto a serving platter, sprinkle with a little fresh mint, then stack 4 more carrots crosswise and repeat with remaining carrot and mint.

Drizzle with Mint Julep syrup and serve hot, cold or room temperature.