



Crown Royal Black Maple Carrots

Yield: Serves 6-8

Total Time: 50 minutes

Ingredients:

- 8 Cups of Sliced Organic Carrots (Round Slices)
- 1/2 Cup of Organic Butter
- 3/4 Cup of Organic Maple Syrup
- 1/2 Cup of Brown Sugar
- 3/4 Cup of Crown Royal Black Canadian Whiskey

Equipment Needed:

- Cutting Board
- Knife
- Measuring Cup
- Peeler
- Large Glass Bowl/Glass Jar for Storing
- Sauté Pan
- Deep Baking Pan

Prep:

- Rinse the carrots
- Get a cutting board, peeler, and knife
- Peel 2 bags of carrots and chop off the ends and discard
- Then chop the carrots into small rounds and set aside

Directions:

- Preheat the oven to 375 degrees Fahrenheit
- Get a deep baking pan and pour 8 cups of sliced organic carrots into the pan
- Pour 1/2 a cup of organic butter onto the carrots, does not need to be melted
- Pour 3/4 of a cup of organic maple syrup onto the carrots
- Pour 1/2 a cup of brown sugar onto the carrots
- Pour 3/4 of a cup of Crown Royal Black Canadian Whiskey onto the carrots
- Place the baking pan into the oven and bake for 40 minutes
- After 40 minutes remove the baking pan from the oven and transfer the ingredients onto a sauté pan
- Sauté the carrots for about 5-10 minutes on a medium setting on a gas/electric stove
- Turn off the stove once the carrots are gently crisped

****Adjust the ingredients to your liking. ****