[Honey Glazed Carrots](http://www.simplyscrumptioussf.com/2011/01/honey-glazed-carrots.html)

*Adapted from*[*Gourmet*](http://www.gourmet.com/)*September 2003*

*Ingredients:*

2 lbs Carrots Peeled and Sliced Diagonally into 1/2" Thick Pieces

1 lb Small Shallots Peeled with Ends Cut off but left Whole

2 Tbsp Unsalted Butter

2 Cups Good Chicken Broth

1/2 Cup White Wine

1/3 Cup Honey

2 Tbsp Chopped Fresh Dill

1 Tbsp Chives Chopped

Salt

Pepper

*Directions:*

Place carrots, shallots, and butter in a large pot.  Turn stove on to medium high heat.  Whisk together chicken broth, white wine, honey, salt and pepper.  Pour over vegetables.  Place lid on pot and bring to a boil.  Boil until still firm but cooked, about 15 minutes.  Remove from pot.  Boil remaining liquid until reduced to about 3 - 4 tbsp and resembles a glaze.  Place vegetables back in pan and top with herbs.  Stir gently and serve immediately.