

# Brown Sugar Glazed Roasted Carrots & Dill Sorghum Butter

*Vegetarian, Avoiding Gluten, Contains Soy*

## Ingredients

4 lbs carrots, peeled (leave stem 1")  
3 tbsp olive oil  
½ tsp salt  
¼ tsp black pepper  
3 tbsp brown sugar

## *Dill Sorghum Butter*

½ cup unsalted butter, softened  
2 tbsp sorghum  
2 tbsp fresh dill, finely chopped  
Pinch of Maldon salt

## Directions

1. Roast carrots
  - Preheat oven to 400° F.
  - Toss carrots with oil, salt and pepper.
  - Roast for 20 minutes.
  - Sprinkle brown sugar evenly.
  - Roast another 10–15 minutes until caramelized.
2. Make sorghum butter
  - Mix butter, sorghum, dill and salt until smooth.
3. Finish
  - While carrots are hot, toss with 2–3 tbsp dill sorghum butter.
  - Reserve extra butter for serving on side.