



Carrots with Rosemary and Lemon

Serves: 6

Serve with Joseph Phelps Vineyards Syrah, Napa Valley

8-10 Medium sized carrots, peeled and sliced into ½ inch diagonal slices

½ Medium onion, minced

3 Tbsp . Butter

1½ Tbsp. Freshly squeezed lemon juice

1-1½ tsp. Chopped fresh rosemary

Salt and pepper to taste

Sauté onion in butter until soft. Bring water to boil in pot large enough to accommodate carrots. Add ½ tsp salt to water when boiling. Add carrots, and simmer covered until tender (8-12 minutes depending on freshness of carrots). Drain carrots. Mix carrots with sautéed onion, chopped rosemary, and salt and pepper to taste.