

CARROTS WITH LEMON AND DILL

(From Recipes from a Kitchen Garden)

1 pound carrots, sliced ½ inch thick
2 tablespoons butter
½ cup minced onion
½ teaspoon grated lemon zest (yellow part of peel)
¼ cup dry white wine
1-2 tablespoons lemon juice, divided
2 tablespoons minced fresh dill
salt & white pepper to taste

Steam carrots 6-7 minutes, until tender-crisp; drain. Heat butter in skillet until foamy; add onion and sauté until softened. Add carrots, lemon zest, wine and 1 tablespoon of the lemon juice; stir and cook until most of the liquid is reduced, about 2 minutes. Add dill, salt and white pepper and additional lemon juice to taste. Serve hot.

Serves four.