

BENOVIA® WINE RECIPE PAIRINGS
EATING AND DRINKING LOCAL - SONOMA COUNTY RESTAURANTS



TUNISIAN ROASTED CARROTS

Looking for a different holiday side dish? These beautiful whole roasted Tunisian carrots from Stark Restaurant Group are sweet with warm spices and jazzed with toasted pine nuts, mint, whole olives and feta. Think sweet potatoes but much more festive! For a Thanksgiving or Christmas pairing, break out the bubbles: Benovia's creamy 2015 Blanc de Noir. Or serve with Benovia 2015 Sonoma Ranch Grenache, juicy with cherry, red currant and strawberry flavors and notes of cracked white pepper and Herbs de Provence.

Serves: 6-8

Ingredients

2 pounds baby rainbow carrots, scrubbed, tops removed

1/4 cup honey

1/2 tablespoon cinnamon

1/2 tablespoon cardamom seeds

olive oil, to coat

salt and white pepper, to taste

1/2 cup mixed olives, whole, pits removed

1 tablespoon lemon juice

1/2 bunch mint leaves

2 tablespoons pine nuts, toasted

3 tablespoons butter

1 small orange, cut in half

1/2 cup crumbled feta

Toss the carrots with oil, salt, pepper, honey, cinnamon, and cardamom. Place in a roasting pan or baking dish just big enough to hold in one layer. Squeeze the juice of the orange over the carrots and add the orange halves into the pan with the carrots. Cover with foil and roast until just tender, about 25 minutes.

Remove the foil and cool the carrots until ready to serve. This can be done the day before and refrigerated. When ready to serve, melt the butter in a large pan to fit the carrots in a shallow layer. When the butter just starts to brown, add the carrots.

Place in a 400-degree oven and roast until warmed through and the carrots are slightly browned. Remove the pan and toss in the olives, pine nuts, mint, and lemon juice. Place in a serving dish and sprinkle with the crumbled feta. Cheers!

Recipe by: Willi's Wine Bar