

# Pinot Gris Sauteed Carrots



Amount	Unit	Ingredient
1 1/2	cup	<a href="#">Old York Cellars Pinot Gris</a>
3/4	cup	Chicken Broth
1	tsp	Unsalted Butter
1 1/2	lb	Baby Carrots
		Chopped Fresh Parsley

In a wide frying pan, combine [Old York Cellars Pinot Gris](#) wine, chicken broth and butter.

Bring to a boil over high heat.

Add carrots; reduce heat, cover, and simmer, stirring occasionally until carrots are tender (10 to 15 minutes).

Uncover pan, bring the liquid to a boil over high heat. Boil, uncovered, stirring frequently, until the liquid evaporates and the carrots begin to brown. Add parsley to garnish.

Cheers & Enjoy!

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