



Baby Carrots with California Dried Figs & Ginger

By Chef Robert Del Grande

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INGREDIENTS

1	pound	whole baby carrots
4	tablespoons	butter
8	each	California dried Mission figs: minced or thinly sliced
4	each	garlic cloves: minced
2	tablespoons	fresh ginger (¼ oz): minced
½	cup	chopped cilantro
	pinch	salt
	pinch	pepper
		juice of ½ lime

Garnish

- cilantro sprigs

PROCEDURE

Peel the carrots. Put the carrots in broad skillet so the carrots lay flat. Add enough water to cover the carrots. Add a pinch of salt. Bring the water to a boil, then simmer until the carrots are tender. Carefully pour off all of the water.

Return the skillet to the heat. Add the butter to the skillet. Add the minced figs, garlic and ginger. Slowly sauté the carrots with the figs and the ginger until the ingredients are lightly caramelized. Add the chopped cilantro, salt and pepper, and lime juice. Quickly stir to wilt the cilantro. Transfer the carrots to a serving platter. Spoon the fig and ginger mixture over the carrots. Garnish with additional cilantro sprigs and serve.

Note: Alternatively, slice carrots can be used as well

Serves 4