

# Our State eats

*Sponsored by Neese's Country Sausage*

## Sorghum-Bacon Glazed Carrots

*Yield: 4 servings*

- 12 cups water
- 1 tablespoon salt
- 1½ pounds medium carrots, tops reserved
- ½ cup chicken or vegetable stock
- ¼ cup sorghum molasses
- 2 tablespoons apple cider vinegar
- 2 sprigs fresh thyme
- ½ pound Neese's Hickory Smoked Bacon
- Salt and pepper to taste
- 1 cup panko breadcrumbs
- 2 tablespoons minced herbs such as carrot tops, parsley, or chervil

In a large pot over high heat, add water and salt; bring to a boil. Blanch the carrots in boiling water until bright orange, about 1½ to 2 minutes. Immediately transfer carrots into an ice bath to chill. Drain and transfer to a clean towel until ready to use.

In a small pot over medium heat, combine vegetable stock, sorghum, apple cider vinegar, and thyme and bring to a boil. Reduce heat to low and simmer until thickened, about 8 minutes. Use tongs to remove thyme sprigs and set glaze aside, warming later, if necessary, before use.

Preheat oven to 375°. Arrange a roasting rack over a sheet tray. Lay strips of bacon on rack and bake until parcooked. The bacon will be light pink and still have some white fat remaining. Remove from oven and let cool for a couple minutes. Pour the rendered bacon fat into a bowl and set aside.



While the bacon strips are still warm, wrap one piece in a spiral around each carrot. Arrange carrots on a roasting rack so that the carrot rests on the ends of the bacon to keep from unraveling. Season with salt and pepper.

Bake carrots in oven until bacon is completely rendered and crisp, about 8 minutes.

While carrots bake, combine breadcrumbs with enough reserved bacon fat to coat completely. Arrange in an even layer on a sheet tray and roast in the oven until golden. Transfer to a bowl, add minced herbs, and stir to combine.

Serve the carrots on a platter drizzled with sorghum glaze and topped with herb breadcrumbs.

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