

# THE CULINARY MUSICIAN

*My Bolognese mother taught me how to cook. I became so in love with cooking northern Italian cuisine that I paid off my student loans in Boston by cooking for people. I hope you enjoy the legacy of my mother in these original recipes inspired by mom's love for homemade Italian food.*

## **CARROTS WITH MARSALA** - serves 4 people

*The sweet flavor of marsala goes surprisingly well with carrots.*

Ingredients:

1 lb carrots  
1 tsp sugar  
4 tablespoons of butter

1. Melt the butter in a medium saucepan and add the carrots. Stir well to coat with the butter. Add the sugar and salt and mix well.
2. Stir in marsala and simmer for 4- 5 minutes.
3. Pour in enough water to barely cover the carrots. Cover the pan and cook her low to moderate heat until the carrots are tender. Remove the cover and cook until the liquids reduce almost completely. Serve hot.

This is an excellent side dish and easy to make. Wonderful accompaniment all meat dishes.

Buon appetito!