



Recipe # 003

Honey carrot coins

(Original recipe)

Approximate servings	450
Portion size	1/2 cup

Ingredient	Instruction	Amount
Frozen carrots	thaw for at least 1 hour before cooking	80 pounds
Honey		8⅓ cups
Butter	melted	2½ pounds
Lemon juice		2 cups
Salt		1/2 cup
Pepper		1/4 cup

Method

- Heat the ovens to 425°F. Divide the carrots among 4 deep hotel pans.
- Line 8 large sheet pans with aluminum foil.
- Whisk the honey, melted butter, lemon juice, salt, and pepper together in a large bowl.
- Pour the glaze over the carrots, dividing it evenly between the 4 hotel pans.
- Toss well to coat.
- Divide the carrots among the prepared pans and spread them out so they are in a single, even layer.
- Roast, stirring 2 or 3 times, for about 20 minutes, or until tender but not mushy.
- Transfer to hotel pans, cover the pans and keep warm in hot boxes.