

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Salami Carrots

Whoever thought of seasoning veggies with spicy meats? Well, they're my candidate for the next Nobel Peas Prize ...

- 1/3 lb dry spicy salami slices, cut into half-moons*
- 1 Tbsp honey*
- 1 Tbsp brined peppercorns*
- 4 Tbsp (1/2 stick) butter*
- 1 tsp kosher salt*
- 1 bag (1 lb) baby carrots*

Heat oven to 450° F. Place a large Corning casserole over low heat on the range. Cook salami, with stirring, for 5 minutes or so to render a bit, then add everything else. Stir to combine and coat carrots with sauce, then put the lid on the casserole and bake for 20 minutes. The carrots should be browned a bit and the salami should be crispy.

Yield: Four servings
Preparation time: 10 minutes
Baking time: 20 minutes

