

# BALSAMIC GLAZED GRILLED CARROTS

*Rusty Hinges Ranch*



## INGREDIENTS:

- 1 rainbow carrot bunch
- 1 Tablespoon dried rosemary
- 1 teaspoon kosher salt
- 2 Tablespoons balsamic vinegar
- 2 Tablespoons brown sugar
- 2 Tablespoons olive oil

## INSTRUCTIONS:

1. Preheat grill to 425°F.
2. Clean carrots and lay in single layer on shallow baking sheet.
3. Mix remaining ingredients together in a small mixing bowl and pour half of the mixture over carrots.
4. Grill carrots for 20 minutes, rotating every couple minutes.  
Halfway through brush carrots with half of the leftover sauce.
5. Remove from grill, plate and top with remaining sauce.