

## **Carrots Provencal**

### **INGREDIENTS**

2 Tbps extra-virgin olive oil  
2 lbs carrots, peeled and sliced diagonally  
1 head plump, fresh garlic, cloves peeled and halved (seems like too much?)  
Sea salt to taste  
About 30 best-quality black olives, pitted and halved

### **DIRECTIONS**

In a large skillet, heat the oil over moderately high heat until hot but not smoking. Add the carrots, stir to coat with oil, and lower the heat to moderate. Cover and braise for 20 mins, stirring regularly.

Add the garlic, season with salt and stir. Reduce heat to low and continue cooking until the carrots are almost caramelized and the garlic is soft and tender, about 15 minutes more.

Sprinkle with the olives, stir, and taste for seasoning. Serve hot or at room temperature.

Serves 8 to 10

**Variation:** Carrots and tarragon are natural partners. Try substituting about 4 Tbps chopped fresh tarragon leaves for the black olives.