



Holiday Glazed Carrots and Parsnips

My Winter Kitchen Friends

Hello, my dear. Come sit a spell. Let's talk about two old friends from my garden. Carrots and parsnips. They are winter's sweetest treasure.

Parsnips look like pale carrots. But they taste nutty and sweet. Roasting them is magic. It turns their sugar into cozy flavor. Doesn't that smell amazing?

A Little Story for You

My grandson used to turn his nose up at parsnips. He called them "ghost carrots." One year, I snuck them in with the carrots. He ate

every bite. I still laugh at that.

He asked for seconds! That is why this matters. Food is about gentle surprises. It is about finding joy where you did not expect it. What food did you learn to love?

Why We Cook Them Together

Carrots and parsnips are perfect partners. Carrots cook a bit faster. Parsnips take their time. But cut the same size, they finish together. It is a good lesson.

We all have our own pace. But we can still help each other shine. That is another reason this matters. Good food, like good friends, makes everything better.

The Simple Magic in the Pan

Do not fear the sizzle. We brown them first for flavor. That golden color is taste you can see. Then we add water, sugar, and salt. The pan will hiss and steam.

Cover it and let them get tender. The water cooks them and makes a shiny glaze. *Fun fact: The sugar helps the glaze stick to each piece.* It is simple kitchen science.

Your Turn at the Stove

Use a big skillet so they are not crowded. Stir them now and then. Be patient. Good things take a few quiet minutes. The smell will tell you when they are close.

Finish with fresh parsley. It is like a green kiss on top. Do you have a

favorite herb you like to finish dishes with? Mine will always be parsley or a little dill.

Sharing the Warmth

This dish sits happily on any table. It is sweet, savory, and so comforting. It reminds me of snowy days and a full, happy house. Food holds those memories for us.

See also Crescent Moon Rugelach with Raisin Walnut Filling

Will you make these for a holiday or a simple Tuesday supper? Tell me what you think when you try them. I would love to hear your story.

Ingredients:

Ingredient	Amount	Notes
Vegetable oil	3 tablespoons	
Carrots	1 ½ pounds	peeled and cut diagonally into ½-inch-thick pieces
Parsnips	1 ½ pounds	peeled and cut diagonally into ½-inch pieces
Warm water	¾ cup	
Sugar	1 ½ teaspoons	
Salt and pepper	To taste	
Fresh parsley	1 tablespoon	finely chopped



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Instructions

Step 1: Grab your biggest, favorite skillet. Pour in the oil and let it get nice and hot. You'll see it start to shimmer. Now, carefully add all your carrot and parsnip pieces. Let them cook without moving them too much. We want them to get golden and sweet. This takes about 12 to 14 minutes. I stir them just once in a while. Doesn't that smell amazing already?

Step 2: While they cook, mix the warm water, sugar, and salt in a little bowl. Stir until the sugar disappears. Pour this mixture right into the hot skillet with the veggies. It will sizzle and steam! Put the lid on and turn the heat down to medium-low. Let them simmer for another 12 to 14 minutes. (A hard-learned tip: keep the lid on tight so the steam makes them tender.)

Step 3: Peek under the lid near the end. The water should be all gone. The veggies will be perfectly soft. Turn off the heat. Now, sprinkle in the fresh, chopped parsley and give it all a gentle stir. Taste one little piece. Does it need a pinch more salt or pepper? Add it now. **What's your favorite herb to sprinkle on veggies? Share below!** Then, serve them up warm. I still laugh at how everyone asks for seconds.

Creative Twists

This recipe is like a cozy sweater. You can dress it up for any party. Try a spoonful of orange marmalade in the water mix. It adds a sunny, fruity glow. For a cozy spice, add a pinch of cinnamon with the sugar. It smells like the holidays. Or, swap the parsley for fresh dill. It gives a lovely, light flavor. Which one would you try first? Comment below!

See also Sparkling Cranberry Snowdrift Bites

Serving & Pairing Ideas

These glazed veggies shine next to a simple roast chicken. They also love sitting beside creamy mashed potatoes. For a pretty plate, sprinkle on extra parsley. A drink? For grown-ups, a glass of chilled apple cider pairs wonderfully. For everyone, try sparkling water with a slice of lemon. It's so refreshing. Which would you choose tonight?



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Keeping Your Veggie Side Dish Happy

Let's talk about keeping these glazed veggies tasty for later. Once cool, pop them in a sealed container. They will be happy in your fridge for three days. You can freeze them for a month, too. Just use a freezer-safe bag.

Reheating is simple. Warm them in a skillet with a tiny splash of water. This brings back their shine. I once reheated them in the microwave. They got a bit soggy. The skillet is always better.

This matters because good food shouldn't be wasted. Batch cooking saves you time on busy nights. You can double the recipe easily. Just use a bigger pan. **Have you ever tried storing it this way? Share below!**

Simple Fixes for Common Hiccups

Sometimes our cooking needs a little help. Here are three common fixes. First, if your veggies are burning, your heat is too high. Turn it down to medium. I remember when I rushed this step. We had very dark carrots!

Second, if the glaze is too watery, cook uncovered a bit longer. Let that liquid bubble away. Third, if the veggies are not tender, add a tablespoon more water. Then cover and cook a few more minutes.

Getting the browning right matters. It adds a wonderful sweet flavor. Fixing small problems builds your kitchen confidence. You learn by doing. **Which of these problems have you run into before?**

Your Quick Questions, Answered

Q: Is this recipe gluten-free?

A: Yes, it is naturally gluten-free. All the ingredients are safe.

See also Festive Braised Turkey Taco Fiesta

Q: Can I make it ahead?

A: Absolutely. Cook them fully, then reheat in a skillet. They taste great.

Q: What if I don't have parsnips?

A: Use all carrots. Or try sweet potatoes. The method stays the same.

Q: Can I double the recipe?

A: You can. Just use two skillets or cook in batches. Don't crowd the pan.

Q: Any optional tips?

A: A pinch of cinnamon is lovely. *Fun fact: Parsnips were used to sweeten cakes before sugar was common!* **Which tip will you try first?**

From My Kitchen to Yours

I hope you love making this cozy dish. It always reminds me of family dinners. The simple, sweet veggies make any meal feel special. I would love to hear about your cooking adventure.

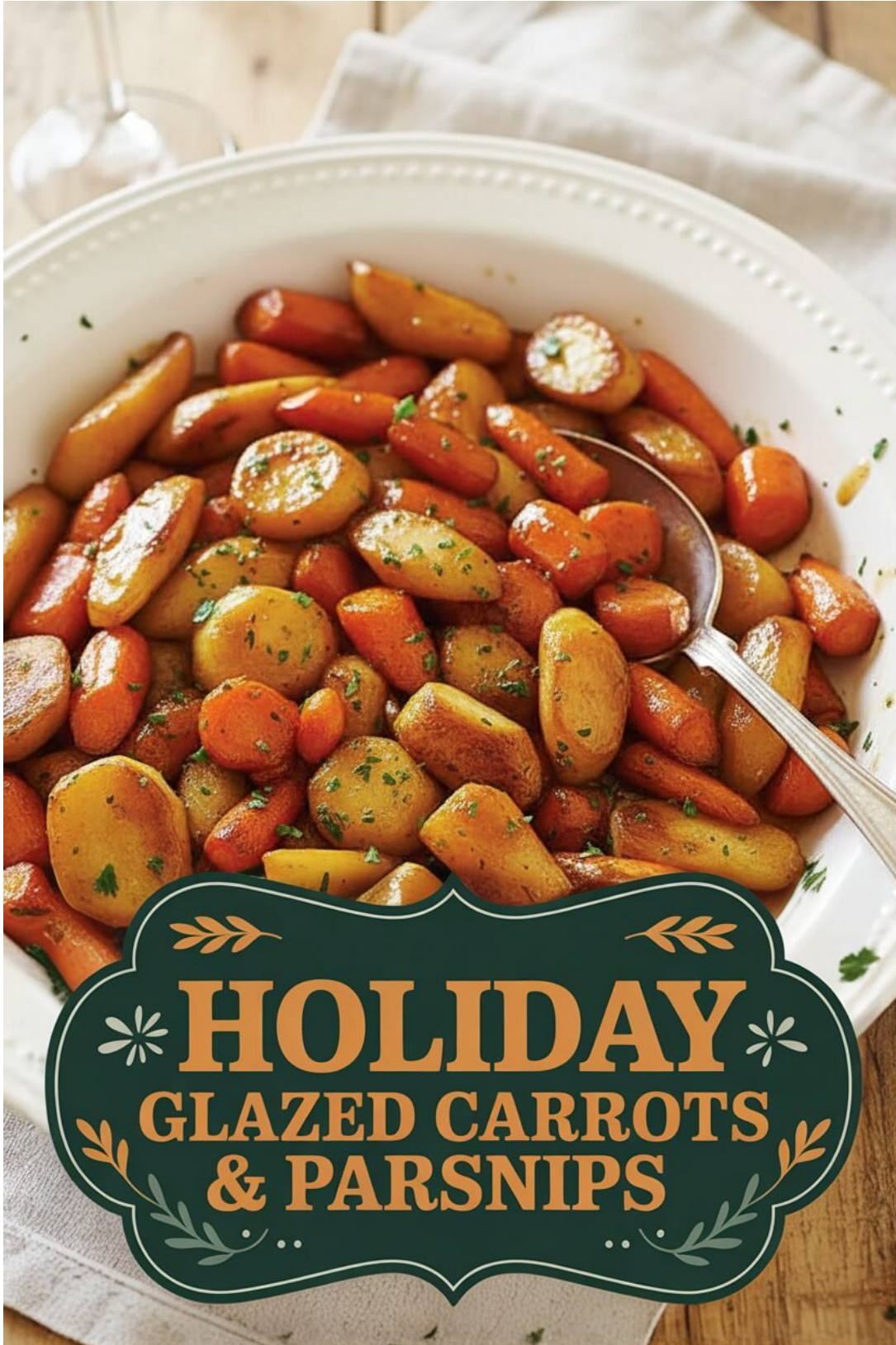
Please tell me all about it in the comments below. Sharing stories is my favorite part. **Have you tried this recipe?** Let me know how it turned out for you.

Happy cooking!



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—Elowen Thorn.



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Author: Elowen Thorn



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Cooking Method: [Stovetop](#)



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Cuisine: [American](#)



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Courses: [Side](#)



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Difficulty: **Beginner**



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Prep time: **15 minutes**



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Cook time: **28 minutes**



Rest time:



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Total time: **43 minutes**



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Servings: **6 servings**



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Calories: **180 kcal**

Best Season: **Summer**

Description

Skillet-roasted carrots and parsnips are glazed in a sweet and savory

sauce for a simple, elegant holiday side dish.

Ingredients

- 3 tablespoons vegetable oil
- 1 ½ pounds carrots, peeled and cut diagonally into ½-inch-thick pieces
- 1 ½ pounds parsnips, peeled and cut diagonally into ½-inch pieces
- ¾ cup warm water
- 1 ½ teaspoons sugar
- Salt and pepper
- 1 tablespoon finely chopped fresh parsley

Instructions

1. Heat oil in large skillet over medium-high heat until shimmering. Cook carrots and parsnips, stirring occasionally, until golden brown, 12 to 14 minutes.
2. Whisk water, sugar, and 1 teaspoon salt in small bowl until sugar dissolves. Add water mixture to skillet and cook covered, stirring occasionally, over medium-low heat until vegetables are tender and liquid has evaporated, 12 to 14 minutes.
3. Stir in parsley and season with salt and pepper. Serve.

Notes

Nutritional information is referenced in the text with 'View Nutritional Information,' but specific nutrition details are not provided in the given text.



Keywords: Carrots, Parsnips, Holiday, Glazed, Side Dish