



Lemon Thyme Honey Glazed Carrots

A Bag of Sunshine

Hello, my dear. Come sit. Let's talk about carrots. They are little sticks of sunshine, aren't they? We are going to make them sweet and shiny. We'll use a cozy water bath. It's like giving them a warm, long hug.

This method is called sous vide. It sounds fancy. But it's just a warm bath. The carrots cook slow and even. Every piece gets perfectly tender. No burnt spots! I think that matters. It makes sure every bite is just right.

The Cozy Bath

We put everything in a bag. Carrots, butter, honey, lemon, and thyme. Thyme is my favorite little herb. It smells like a peaceful garden. We seal the bag tight. Then it goes for a swim in the hot water.

For one or two hours, they just rest. You can go read a book. I like to watch the bag float. It bobs gently. It always makes me smile. The waiting is the secret. Good things take their time.

A Little Story About Thyme

I once grew thyme in an old boot. True story! The plant loved it. Now I always think of that boot when I smell thyme. It reminds me to use what I have. That old boot made the best potatoes.

That's why the thyme in this recipe matters. It's not just for smell. It adds a tiny, earthy whisper. It tells the sweet honey, "Not so fast, my friend." *Fun fact: Ancient Greeks thought thyme gave you courage!* I still laugh at that. Do you have a favorite smell from your garden or window?

The Magic Glaze

After the bath, we make the magic. We pour the cooking liquid into a pan. It simmers and gets thick. This is the glaze. Doesn't that smell amazing? It's sweet and tangy all at once.

Then we whisk in cold butter. This makes it glossy and rich. This step matters. It turns simple juice into a silky coat. It makes the carrots shine like jewels. Finally, we toss in fresh chives. They give a happy, green crunch.

Your Turn at the Stove

Now, you try. The recipe is your map. But you are the captain. Do you like more lemon? Add a squeeze! Love pepper? Grind some more. Cooking is about your own taste.

What vegetable would you like to give a cozy bath next? Maybe potatoes or green beans? Tell me your idea. And when you make these, tell me, what did your family say? Did they ask for more?

See also [Classic Homestyle Bread Stuffing for Christmas](#)

Ingredients:

Ingredient	Amount	Notes
Carrots, peeled, halved lengthwise, and sliced $\frac{1}{2}$ inch thick on bias	1 pound	
Unsalted butter	2 tablespoons, plus 2 tablespoons chilled	Divided use
Chicken broth	$\frac{1}{4}$ cup	
Honey	2 tablespoons	
Lemon juice	4 teaspoons	
Fresh thyme sprigs	8 sprigs	Discarded after cooking
Salt and pepper	To taste	$\frac{1}{4}$ teaspoon salt used in bag
Fresh chives, minced	2 tablespoons	Added at the end



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Hello, my dear. Let's make something sunny. These carrots taste like a sweet spring day. I love how the honey and lemon dance together. A little thyme makes it sing. Doesn't that smell amazing? I still laugh at that. My grandson once called them "carrot candy." He was right. Cooking them slow makes them so tender. It's like a warm hug for your vegetables. Let's create some magic.

Instructions

Step 1: Get your sous vide machine ready. Fill a big pot with water. Set the temperature to 190°F. Let the water get nice and warm. It's like a cozy bath waiting for the carrots. (A good seal on the bag is everything!)

Step 2: Put everything in a strong freezer bag. Add the carrots, butter, broth, honey, and lemon. Don't forget the thyme sprigs. Seal it up tight, pushing out the air. Then put that bag inside another bag. This keeps everything safe. Gently lower it into the water. Cook for one to two hours. What's your favorite veggie to cook this way? Share below!

Step 3: Carefully take the bag out. Pour everything into a strainer over a skillet. Save that lovely liquid. Put the carrots in a bowl. Toss the thyme stems. Now, simmer the liquid until it's thick and syrupy. This takes about five minutes.

Step 4: Turn off the heat. Whisk in your cold butter pieces. Watch it become shiny and glorious. Toss the carrots and chives in this glossy sauce. Give it a taste. Add a pinch of salt and pepper if it needs it. Now they're perfect. (Cold butter makes the sauce silky, not oily.)

Creative Twists

Maple & Orange: Use maple syrup instead of honey. Add a strip of orange peel to the bag.

Spicy Kick: Add a tiny pinch of red pepper flakes with the thyme. It's a fun surprise.

Herb Swap: Try fresh rosemary instead of thyme. It smells like a pine forest.

Which one would you try first? Comment below!

See also Perfectly Roasted Christmas Turkey

Serving & Pairing Ideas

These carrots love company. I serve them with a simple roast chicken. They are also wonderful next to mashed potatoes. For a pretty plate, sprinkle on extra chives. To drink, a crisp apple cider is lovely. For the grown-ups, a glass of chilled Chardonnay pairs beautifully. The lemon in the carrots sings with it. Which would you choose tonight?



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Keeping Your Glazed Carrots Happy

Let's talk about keeping these sweet carrots. They store beautifully. Pop any leftovers in a sealed container. They will be good in your fridge for three days.

You can reheat them gently in a pan. Add a tiny splash of water or broth. This keeps them from drying out. I once reheated them too fast. They got a little sad and sticky.

You can also freeze the cooked carrots. Freeze them flat on a baking sheet first. Then bag them up. This stops them from becoming one big carrot lump. Batch cooking saves busy weeknights. It makes a simple side dish ready in minutes.

Have you ever tried storing carrots this way? Share below!

Simple Fixes for Common Hiccups

First, your glaze might be too thin. Just simmer it a bit longer. Let it bubble until it coats your spoon nicely. I remember when my first glaze was like water. I just cooked it down more.

Second, the carrots could be too firm. This means they needed more time. Next time, cook them for the full two hours. Getting the texture right matters. It makes the carrots tender and sweet.

Third, the butter sauce might look broken. Make sure you take the pan off the heat. Then whisk in the cold butter. This creates a smooth, glossy sauce. A silky sauce makes the dish feel special. It builds your kitchen confidence.

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. Just check your broth label to be sure.

Q: Can I make it ahead?

A: Absolutely. Cook the carrots in the bag ahead of time. Then make the glaze right before serving.

See also [Gingerbread Spice Snaps](#)

Q: What if I don't have fresh thyme?

A: Use one teaspoon of dried thyme instead. It will still taste lovely.

Q: Can I double the recipe?

A: You can! Use a larger bag or two separate bags. Keep everything else the same.

Q: Any optional tips?

A: A tiny pinch of orange zest is wonderful here. *Fun fact: carrots were originally purple, not orange!*

Which tip will you try first?

From My Kitchen to Yours

I hope you love these carrots. They remind me of sunny spring days. Cooking should be fun, not fussy. I love hearing your stories too.

Tell me all about your kitchen adventures. Did your family enjoy them? **Have you tried this recipe?** Please share your thoughts in the



Lemon Thyme Honey Glazed Carrots | 10

comments below. I read every one.

Happy cooking!

—Elowen Thorn.



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Lemon Thyme Honey Glazed Carrots | 13

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Lemon Thyme Honey Glazed Carrots | 15

Cooking Method:[Sous Vide](#)



Lemon Thyme Honey Glazed Carrots | 16

Courses:[Side](#)

Difficulty: **Beginner**



Lemon Thyme Honey Glazed Carrots | 18

Prep time: **15 minutes**



Lemon Thyme Honey Glazed Carrots | 19

Cook time:**2 hours**



Lemon Thyme Honey Glazed Carrots | 20

Rest time:

Total time: **2 hours 15 minutes**



Lemon Thyme Honey Glazed Carrots | 22

Servings: **4 servings**



Lemon Thyme Honey Glazed Carrots | 23

Calories: **140 kcal**



Lemon Thyme Honey Glazed Carrots | 24

Best Season: **Summer**

Description

Sous Vide Honey-Glazed Carrots with Lemon and Thyme

Ingredients

- 1 pound carrots, peeled, halved lengthwise, and sliced $\frac{1}{2}$ inch thick on bias
- 2 tablespoons unsalted butter, plus 2 tablespoons cut into 2 pieces and chilled
- $\frac{1}{4}$ cup chicken broth
- 2 tablespoons honey
- 4 teaspoons lemon juice
- 8 sprigs fresh thyme
- Salt and pepper
- 2 tablespoons minced fresh chives

Instructions

1. Using sous vide circulator, bring water to 190°F/88°C in 7-quart container.
2. Place carrots, 2 tablespoons butter, broth, honey, lemon juice, thyme sprigs, and $\frac{1}{4}$ teaspoon salt in 1-gallon zipper-lock freezer bag. Seal bag, pressing out as much air as possible. Place bag in second 1-gallon zipper-lock freezer bag and seal. Gently lower bag into prepared water bath, weight bag until carrots are fully submerged, and then clip top corner of bag to side of water bath container, allowing remaining air bubbles to rise to top of bag. Reopen 1 corner of zipper, release remaining air bubbles, and reseal bag. Cover and cook for 1 to 2 hours.
3. Drain carrots through fine-mesh strainer set over 12-inch skillet; transfer carrots to bowl and discard thyme sprigs. Bring cooking liquid to simmer over medium-high heat and cook until reduced to 2 tablespoons, 5 to 7 minutes. Off heat, whisk in remaining 2 tablespoons chilled butter until mixture is smooth and glossy. Add

carrots and chives and toss to combine. Season with salt and pepper to taste. Serve.

Notes

Ensure carrots are fully submerged during cooking. The cook time can be adjusted between 1-2 hours based on desired tenderness.

Keywords:Carrots, Honey, Lemon, Thyme, Sous Vide, Side Dish