

JAPANESE-STYLE ROASTED CARROTS
(from the Bewitching Kitchen)

Carrots, cut in sticks, enough to cover a quarter baking sheet
1 to 2 tablespoons grape seed oil
salt and pepper to taste
3 tablespoons sweet soy sauce for rice (Kikkoman)
zest of 1/2 lemon + lemon juice to taste

Heat oven to 420F. Coat cut carrots with olive oil, season very lightly with salt and pepper.

Roast for about 25 minutes, until edges start to get golden brown. Remove from the oven, drizzle the soy sauce and lemon zest all over, and roast for 5 minutes more, or until the sauce starts to caramelize. Serve with a little drizzle of lemon juice.