

Carrots Provençal

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(inspired by Patricia Wells' recipe)

2 pounds of carrots, peeled and sliced on the diagonal

2 tablespoons olive oil

10 garlic cloves, cut in half

1/4 cup oil cured black olives, cut in half

kosher salt to taste

In a large skillet, heat the olive oil and add the carrots. Reduce the heat to medium low. Cover and braise for about 20 minutes, stirring regularly. Add garlic and salt to taste (keeping in mind that the olives will add a lot of saltiness) and braise for 10 to 15 minutes longer, continuing to stir regularly, until the carrots and garlic are soft and caramelized. Add the olives and stir. Serve warm or at room temperature.