

To Stew Carrots

Half boil the carrots then scrape them nicely and cut them in to thick slices. Put them in a stew pan with as much milk as will barely cover them. Add a little salt and pepper and a sprig or two of chopped parsley.

Simmer them until they are perfectly tender, but not broken. When nearly done, add a piece of fresh butter rolled in flour. Send them to the table hot. Carrots require long cooks.

Parnips and salsify may be stewed in the above manner, substituting a little chopped celery for the parsley.



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