

SIDE DISH

Carrots with Country Bacon

24 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
54 min	19 min	35 min	8	\$0.41	144 kcal

Ingredients

☐ 4 slices thick bacon slices	☐ ¼ cup firmly packed light brown sugar
☐ 2 tablespoons butter or margarine	☐ 2 pounds carrots, peeled and diagonally sliced into 1
☐ 2 teaspoons chopped fresh thyme	☐ 2 cups water

EQUIPMENT Frying pan, Ziploc bags

Method

- 1 Cook bacon in a large skillet over medium heat until crisp.
- 2 Drain, reserving 1 tablespoon drippings in skillet. Crumble bacon, and set aside.
- 3 Add carrots and next 3 ingredients to skillet. Bring to a boil. Cook over medium-high heat 30 to 35 minutes or until liquid is reduced to a glaze and carrots are tender.
- 4 Sprinkle with thyme and reserved bacon.
- 5 Make Ahead: Peel and slice carrots up to a day ahead. Store in a zip-top plastic bag in refrigerator.

Nutrition per serving

144	3 g	7 g	18 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			2.1 g · 13% of daily needs
Fibre			3.3 g · 13% of daily needs
Sugar			12 g · 13% of daily needs
Sodium			189 mg · 8% of daily needs
Cholesterol			7.3 mg · 2% of daily needs
Vitamin C			7.5 mg · 9% of daily needs

Adapted from My Recipes. Find this recipe, ratings and more ideas at whatsheate.com/carrots-with-country-bacon-144986