

Korean Style Carrots (Sides)

2 lbs julienne cut carrots or store-bought shredded carrots.
1 to 2 Tbsp Halladay's Vermont Maple Grill Glaze Seasoning
3 to 4 Tbsp rice wine vinegar
2/3 cup extra virgin olive oil, heated until almost smoking.
1 large onion, finely diced

Peel and julienne cut the carrots. Mix all ingredients together in a bowl, except for the oil and the onions. Set aside.

Heat olive oil in a skillet until it is almost smoking, add diced onions and sauté until the onions are golden brown. Remove ½ cup of the hot oil and onion mixture and add to the mixing bowl with the carrots and other ingredients, mix thoroughly. Discard the remaining oil and onion mixture or save for another use. For best results let sit in the refrigerator for 6 to 12 hours before serving. This will keep in an airtight container, refrigerated for up to a week.