

Roasted Balsamic Carrots

What you'll need:

- Large carrots
- Olive oil
- Balsamic vinegar
- Salt and pepper

This is a great side dish to make if you're trying to convince people you're more sophisticated than you actually are, you nasty barbarian. It's easy and delicious, always a winner in my house.

Step 1: Turn the oven to bake at 350 (or I guess around 180 for our friends from, well, every other corner of the earth)

Step 2: Slice the carrots **long-ways** – if these are hefty boy carrots then cut into 4 spears, if they aren't that massive, cut them in half. I usually do one hefty boy or two medium lads per person. Place them in a baking tray.

Step 3: Wiggle waggle some olive oil over the carrots. Don't drown them, just a small drizzle. If you have basting brush, use that now to evenly coat the carrots with olive oil. Otherwise just use your hands... please wash them before you do this though, don't be gross.

Step 4: Repeat step 3... but with balsamic vinegar. Remember, we're not drowning them, we just want a coating.

Step 5: Sprinkle a pinch of salt and pepper over each carrot. I prefer a more coarse salt, but that's just personal preference. Afterwards, pop the baking tray in the oven for 20 minutes.

Note: If you want the carrots to be a smidge squishier, do 25 minutes.

Step 6: After 20 minutes, I usually cut them in half fat ways, serve up and enjoy.

Step 7: Don't forget to clean up after yourself, lazy shit.