**Carrot Tzimmes**

In Yiddish, the word tzimmes often describes a messy situation. Add sweet potatoes, if you like, to this flavorful mess.

INGREDIENTS

1 cup raisins

1 tsp canola oil (optional)

2 onions, thinly sliced

24 carrots, peeled and cut into 1/4-inch-thick slices

2 tsp honey

Grated zest of 2 lemons

2 to 3 cups low sodium chicken stock or vegetable stock, or as needed

Kosher salt and freshly ground pepper, to taste

Preparation

Put the raisins in a bowl, add hot water to cover and soak for 10 minutes. In a large saucepan over medium heat, warm the oil or spray with pam like spray (for oil free). Add the onions and cook until tender, about 5 minutes. Add the carrots, honey, lemon zest, and enough stock to cover the carrots. Bring to a boil, reduce the heat to low, cover and simmer until the carrots are tender, 10 to 15 minutes. You may need to add a bit more stock from time to time. During the last 5 minutes of cooking, add the raisins. Season with salt and pepper and transfer to a serving dish.

Adapted from Williams-Sonoma