

POMEGRANATE-GLAZED CARROTS

1 tablespoon olive oil
1 pound carrots, cut diagonally into 1/4-inch-thick slices
3/4 cup GOOD EATS Pomegranate Jelly
1 (3-inch) cinnamon stick
1/2 teaspoon salt
1/8 teaspoon black pepper

Heat oil in a 10-inch heavy skillet over moderate heat until hot but not smoking. Add carrots and sauté, stirring occasionally, 5 minutes. Add pomegranate juice, cinnamon stick, salt, and pepper and simmer, uncovered, stirring occasionally, until carrots are tender and liquid is reduced to a glaze, 20 to 25 minutes. Discard cinnamon stick and serve carrots hot or at room temperature.