

Cracker Barrel carrots recipe Ingredients

- **Two pounds of baby carrots** – These provide that tender, uniform base essential for a classic side dish.
- **Quarter cup unsalted butter** – High-quality butter is the secret to achieving that rich, decadent glaze.
- **Quarter cup light brown sugar** – Ensure it is packed tightly to get that deep, caramelized sweetness.
- **Half teaspoon of salt** – Just enough to enhance the flavors and balance the sugary notes.
- **Quarter teaspoon black pepper** – An optional addition for those who enjoy a subtle hint of warmth.
- **Fresh chopped parsley** – Use a tablespoon as an optional garnish for a bright, herbal finish.

Equipment You'll Need

- **6-quart slow cooker (Crock-Pot)**
- **Measuring cups**
- **Measuring spoons**
- **Wooden spoon or silicone spatula**
- **Vegetable peeler** (*only if using whole carrots*)
- **Cutting board and sharp knife** (*only if using whole carrots*)
- **Serving spoon**

How to Make Cracker Barrel Carrots at home

Let's make this Cracker Barrel carrots recipe together. Follow these simple steps, and I'll show you exactly how I make it at home.

- Give the whole baby carrots a quick rinse under cold running water, then pat them dry with a clean kitchen towel or paper towels. Taking a minute to dry them helps the butter and seasonings coat the carrots more evenly as they cook.
- Transfer the carrots to your slow cooker, then add the butter, brown sugar, salt, and black pepper (if using). Gently stir everything together until the carrots are evenly coated. Don't worry if the butter hasn't melted yet—it will slowly melt as the carrots cook, creating a rich, buttery glaze.
- Cover the slow cooker with the lid and cook the carrots on **Low for 5–6 hours** or **High for 2½–3 hours**, until they're fork-tender. There's no need to stir during cooking—the

butter and brown sugar will slowly melt together, creating a sweet, buttery glaze all on their own.

- Once the carrots are fork-tender, gently stir them to coat each piece in the buttery brown sugar glaze. Taste and adjust the seasoning with a pinch of salt or black pepper, if needed. Transfer the carrots to a serving dish, garnish with freshly chopped parsley if desired, and serve warm.