

Sweet Candied Carrots

TOTAL TIME: Prep/Total Time: 30 min.

YIELD: 8 servings.

These tender, vibrant candied carrots have a buttery glaze and a mild sweetness. This is a simple dish, but it sure makes carrots seem special.

Ingredients

- 2 pounds carrots, sliced
 - 1/4 cup butter
 - 1/4 cup packed brown sugar
 - 1/4 teaspoon salt
 - 1/8 teaspoon white pepper
 - Minced fresh parsley, optional
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Directions

- 1. Place carrots in a large saucepan; add 1 in. water. Bring to a boil. Reduce heat; cover and simmer for 8-10 minutes or until crisp-tender. Drain and set aside.
- 2. In the same pan, combine the butter, brown sugar, salt and pepper; cook and stir until butter is melted. Return carrots to the pan; cook and stir over medium heat for 5 minutes or until glazed. If desired, sprinkle with parsley.

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