

Sides/Glazed Carrots

A: 3-4 carrots, chopped into 5mm thick disks

B: 2T butter

C: 3T brown sugar
1/2t salt

1. Cover (A) with water in a saucepan, bring to a boil, and cook until crisp-tender (5-6min). Drain.
2. Add (B) and saute over medium heat for 2-3min.
3. Add (C) and continue to saute over med-low heat 4-5min or until carrots are tender.

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