

From the kitchen of David and Jennifer Deaven

Sides/Moroccan Carrots

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- A: 1T olive oil
1T brown sugar
1/2t cinnamon
1/4t ground cumin
1/8t cayenne
1 1/2C carrots, julienne
- B: 1/3C orange juice
3T raisins
- C: pepper, to taste
parsley

1. Saute (A) over low heat 7 minutes.
2. Combine (B) and heat in microwave until warm, let stand 5 minutes.
3. Add (B) to (A) and bring to a boil, then reduce heat and simmer until carrots are tender.
4. Garnish with (C).

Servings: 4

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