

Glazed Carrots

Ingredients

1 lb. carrots, peeled and sliced on the diagonal into 1/8 inch slices
2 Tablespoons butter
1/3 cup packed brown sugar
Fresh chopped parsley (optional)

Mise en place! (Everything in its place)

Directions

1. Place carrots in 10" to 12" skillet and add water just to cover.
2. Bring water to a gentle simmer and cook about 6-8 minutes until crisp/tender. Test with a fork by piercing a carrot-If the fork goes through with just slight resistance, then they are done.
3. Drain carrots, add butter and brown sugar and stir to evenly coat.
4. Cook over low heat approximately 8-10 minutes, stirring often, until the carrots darken and the glaze thickens.
5. Plate and sprinkle with parsley.