GLAZED CARROTS

2 pounds of carrots
1/2 cup of water
3 tablespoons butter
1/4 cup of packed brown sugar
2 tablespoons dried parsley

Wash, peel and cut the carrots into ½ inch rings. Using a cast iron pot or skillet, bring carrots, water, butter, and sugar to boil. Reduce heat; simmer, partly covered 6 minutes. Cook uncovered, over high, tossing often until tender and water is evaporated, 2 to 3 minutes. Sprinkle with parsley on top to garnish before serving. Makes 4 to 6 servings

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