Brown Sugar Carrots

- 1 pound peeled baby carrots or medium carrots, halved lengthwise and cut into 2-inch pieces
- 2 tablespoon butter or margarine
- 2 tablespoon packed brown sugar

Directions

1. In a medium saucepan cook carrots, covered, in a small amount of boiling salted water for 8 to 10 minutes or until crisp-tender. Drain; remove carrots from pan.
2. In the same saucepan combine butter, brown sugar, and salt. Cook and stir over medium heat until combined. Add carrots. Cook and stir about 2 minutes or until glazed. Season to taste with pepper.
3. Makes 4 servings

Andi Beth Gardner

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