

Honey Glazed Carrots

Ingredients

- 3/4 cup water
- 8 medium carrots (1 lb.) peeled or scraped OR 16 oz. bag of peeled baby carrots
- 2 teaspoons sugar
- 1/4 cup honey
- 2 tablespoons orange juice
- 2 tablespoons butter or margarine
- 1/2 teaspoon salt

Directions

1. Cut carrots in half crosswise. Slice halves lengthwise into quarters.
2. Combine carrots, water and sugar in a saucepan. Cover and cook 5-8 minutes over medium heat till they reach desired tenderness.
3. Drain carrots, reserving 1/4 cup of the cooking liquid. Set aside.
4. Combine reserved 1/4 cup of carrot liquid and remaining ingredients in saucepan. Bring to a boil, then reduce heat and simmer 5 minutes.
5. Add carrots to liquid in saucepan and simmer 2-3 minutes, then serve.

Submitted by Deborah Whipp