

Glazed Baby Carrots

2 pounds of fresh baby carrots
1/2 cup of butter
1/3 cup of sugar, or $\frac{1}{2}$ cup of honey (I used sugar)
1/2 teaspoon of salt

In a small pot, add the carrots and cover with water. Bring to a boil. Reduce heat, cover and simmer over medium heat for about 10 minutes. Drain. Set aside.

In a saucepan, melt the butter and the sugar. Add the carrots and salt. Saute over medium-low heat until carrots are fork tender.

This could take anywhere

from 10 to
20 min
depending
upon the
size of
your baby
carrots.



*Recipe from
Mama's Southern Cooking*

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