



Sweet Glazed Carrots

Ingredients:

- 2 pounds baby carrots, rinsed
- 1/4 cup unsalted butter
- 2/3 cup light brown sugar
- 1/2 teaspoon kosher salt

Directions:

- Set a steamer insert into a pot and add about 1-inch of water (it shouldn't rise above the insert). Add the carrots, and cover the pot; steam over medium heat until the carrots are just fork tender, about 15 minutes.
- Remove the carrots from the pan and drain the water, reserving 1/2 cup. Add the water back to the pan and stir in the butter, brown sugar, and salt; heat over medium heat, stirring.
- Bring the butter/sugar mixture to a boil and cook, stirring constantly, for 6 to 8 minutes, until the mixture thickens. Reserve 1/2 cup of the carrot water and drain the rest.
- Heat mixture to boiling and stir constantly for 5 to 7 minutes until mixture slightly thickens; stir in the carrots and toss to coat. Remove from heat and let sit for 5 to 10 minutes before serving.

Serves: 8

