

# Glazed Carrots

Our garden surprised us this year with an abundance of carrots. So, of course, Nana has been busy finding creative ways for us to enjoy them. This recipe is an adaptation that came to her from one of her daughters-in-love, Kati. Nana took the inspiration of sweet carrots that Kati has brought to Passover for many years and made a new, more refined, recipe.

## Ingredients

2 pounds whole carrots  
3 tablespoons butter  
1/3 cup brown sugar  
3 tablespoons honey  
1 teaspoon salt  
1/2 teaspoon orange flavoring



## Instructions

- ❖ Before cooking carrots, peel and either cut into discs or sticks. *(If carrots are small enough, you can leave them whole; it makes a nice presentation.)*
- ❖ Cook carrots in boiling water for about 4 minutes until they are crisp tender.
- ❖ Drain and set aside.
- ❖ In a large skillet add butter and the next 4 ingredients. Heat over medium high heat until all ingredients are bubbly.
- ❖ Add partially cooked carrots and simmer about 3-4 minutes until carrots are heated through and glaze adheres.

 *Nana's Kitchen!*  
Made With Love and Purpose

"O taste and see that the LORD is good: blessed is the man that trusteth in him."  
Psalm 34:8