

# Glazed Carrots

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## Ingredients

Ingredient	Qty	Units
Butter	3	Tbs.
Light brown sugar	1/3	Cup
Ginger	1	Tsp.
Large carrots	12	Each
Orange peel (grated)	1/2	Tsp.
Kosher salt	1/2	Tsp.

## Directions

Peel the carrots. In a sauce pan with about 1 inch of water cook the carrots until crisp-ender. Drain.

In a 12" skillet combine the other ingredients, cook over medium heat stirring occasionally until bubbling.

Stir in the carrots and cook over low heat for about 5 minutes until the carrots are glazed and hot.