

French Glazed Carrots

Author: From a friend from college, Jane Weber.



6 cups carrot slices, 1 inch thick

1/4 cup butter

1 teaspoon salt

1 1/2 cups water

1 tablespoon sugar

fresh ground pepper, to taste

2 tablespoons parsley, chopped

Categories: Holiday, Vegetables/Sides

Blog: Carolyn T's Blog:

<http://tastingspoons.com>

Per Serving (excluding unknown items): 97 Calories; 6g Fat (52.8% calories from fat); 1g Protein; 11g Carbohydrate; 3g Dietary Fiber; 16mg Cholesterol; 359mg Sodium. Exchanges: 2 Vegetable; 1 Fat; 0 Other Carbohydrates.

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*Carolyn T's
Main Cookbook*

Servings: 8

Notes: The cooking time varies depending on how thick you slice the carrots. Do keep that in mind - definitely don't overcook them! You can also make these ahead and just reheat before serving.

Description: Lovely for a company meal; slightly sweet.

Preparation Time: 15 minutes

Start to Finish Time: 45 minutes

1. Combine water, butter, sugar, salt and pepper in a large saucepan. Add carrots and bring to a boil, cover and simmer for about 10 minutes.
2. Remove cover and continue to cook about another 5-10 minutes, until the carrots are barely tender and liquid is mostly reduced to a syrup. If the carrots are done, but the sauce is not reduced enough, remove the carrots to a heated bowl and keep warm. Turn up the heat under the sauce and keep it at a low boil until it is reduced to about 1/4 cup or more. Add the carrots back in to re-warm for a minute or two.
3. Serve with chopped parsley on top.