

# Glazed Baby Carrots



PREPARATION TIME  
5 minutes



COOKING TIME  
10 minutes



PERFECT PARTNER  
meat loaf



## SHOPPING LIST

- baby carrots
- fresh parsley

## ON HAND

- margarine
- brown sugar

**MONEY  
Cook's  
SAVER.**

No need to rush out and buy a steamer basket. Use a stainless steel strainer that will fit in a deep saucepan without touching the boiling water. Use the saucepan's cover to trap the steam.

## INGREDIENTS

- 2 (10-ounce) packages fresh or frozen baby carrots
- 1 tablespoon margarine
- 1/3 cup packed light brown sugar
- 1 teaspoon chopped fresh parsley

SERVES **6**

## COOKIN' *Express*

• You can also steam fresh baby carrots by placing them in a microwave-safe bowl with 2 tablespoons water. Cover bowl with plastic wrap and microwave on HIGH for 7 minutes. Allow them to cool for 5 minutes before removing the plastic wrap.

### Make Ahead

Carrots can be steamed up to a day ahead and kept in the refrigerator until ready to proceed with step 3.

### ♦ VARIATION

*For a tangy twist, add 1 tablespoon raspberry vinegar to the brown sugar mixture in step 2.*

**1** Place carrots in steamer basket over boiling water. Steam for 3 minutes or until tender-crisp.



**2** Melt margarine in large skillet over medium heat. Blend in brown sugar. Stir until sugar dissolves.

**3** Place carrots in a single layer in skillet. Cook for 4 minutes, turning frequently, or until carrots are glazed evenly.



**4** Remove carrots to serving bowl. Drizzle any remaining glaze over carrots. Top with parsley. Serve immediately.