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HONEYED CARROTS (Serves 4)

$\frac{1}{4}$ c. sugar
1 qt. water
12 oz. of petite carrots
2 T. butter
 $\frac{1}{4}$ t. to $\frac{1}{2}$ t. of fresh ginger, grated
 $\frac{1}{4}$ c. honey
Dash nutmeg
Salt and pepper to taste

Add sugar to water.

Boil carrots in sugar water for approximately 20 minutes, or until desired firmness.

Add butter, ginger, honey and nutmeg.

Salt and pepper to taste.

Stir and serve.

*If serving at a later time, drizzle with about $\frac{1}{4}$ c. (or less) dark Karo syrup and put in warm oven uncovered. That will make them glazed.