

Glazed Carrots



6 medium carrots

2 T butter

1/3 C brown sugar

1 T snipped parsley

Cut carrots in half crosswise then lengthwise into 2 or 3 sticks. Simmer, covered, in a small amount of boiling salted water about 10 minutes or until crisp-tender. Drain.

Melt butter, stir in brown sugar until dissolved. Add carrots. Cook over medium low heat about 10 minutes, turning often. Sprinkle with snipped parsley.

Brought by Debbie Jackson