



Buttery Carrots

BY CHEF MELANI BASTIANS



Ingredients:

- 1 pound baby carrots
- $\frac{1}{3}$ cup brown sugar
- $\frac{1}{4}$ cup butter

Directions:

STEP 1: Cook carrots in a large pot of boiling water until tender, about 8 to 10 minutes. Strain carrots, leaving just enough of the cooking water to cover the bottom of the pan; set carrots aside.

STEP 2: Stir in brown sugar and butter; simmer and stir until butter melts. Return carrots to the pot and toss to coat. Cover and let sit for a few minutes to allow flavors to mingle.



crossroads.