



Glazed Carrots

Inspired by: Dinner at the Zoo

Serving Size: 6

Ingredients:

- 1 Lb Carrots
- 4 Tbsp Butter
- 1/4 Cup Packed Brown Sugar
- 1/2 tsp Honey
- 1/2 tsp Kosher Salt
- 1/2 tsp Black Pepper

Instructions:

1. Rinse carrots thoroughly. Cut off carrot tops and discard.
2. Cut carrots into disks that are 1/4 inch thick.
3. In a large skillet, melt butter over medium heat. Add carrots, stir for 8 to 10 minutes.
4. Cook carrots until tender and butter has browned. Butter will darken and create a nutty aroma.
5. Stir in brown sugar and honey. Cook for another 5 minutes or until the brown sugar thickens and coats the carrots.
6. Season with salt and pepper.
7. Serve and Enjoy!