

GLAZED CARROTS

By Fran McKinney

Ingredients:

1 pounds large carrots
3 Tbsp. packed light brown sugar
2 Tbsp. butter or oleo
1 Tbsp. water
½ tsp. salt
⅛ tsp. ground cinnamon

Directions:

1. Cut carrots into long thin strips or at an angle instead of rounds. Set aside.
2. Combine rest of ingredients in 1 ½ qt. casserole. Microwave these ingredients on High in microwave, 45 – 50 seconds. Stir to blend.
3. Stir in carrots until coated.
4. Cover and microwave on High until carrots are tender 5 – 8 minutes, depending on microwave and tenderness you desire. Stir once half way through cooking time.