

Buttery Cooked Carrots

1 lb baby carrots
1/4 cup margarine
1/3 cup brown sugar

Cook carrots in a large pot of boiling water until tender. Drain off most of the liquid leaving bottom of pan covered with water. Set the carrots aside.

Stir margarine and brown sugar into the water. Simmer and stir until the margarine melts. Return carrots to the pot, and toss to coat. Cover, and let sit for a few minutes to allow flavors to mingle.

One did not leave water in pan. Makes thicker sauce and add carrots back.

One steamed instead of boiling then melted margarine in microwave. Also added 1/2 tsp cinnamon and 1/4 tsp nutmeg. Microwave 2 min just before serving.

One did the above but put carrots in sauce to marinate for about 20 min. Just cover dish.

One used regular carrots