

Honey Carrots

Printed from Carrot Recipes at <http://www.carrotrecipes.net/>

Ingredients:

2 lb of baby carrots, scrubbed.
1 medium onion, chopped.
1 ½ cups of chicken stock.
2 tablespoons of parsley, chopped.
1 ½ tablespoons of honey.
1 tablespoon of butter.
½ teaspoon of thyme.

Preparation:

In a suitably sized skillet, melt the butter over a medium heat.

Cook the chopped onion, stirring, until softened.

Add the baby carrots, chicken stock, honey and thyme; then simmer uncovered for about 20 minutes until the liquid evaporates and the carrots are tender.

Stir in the parsley.

Serve as desired.