

Maple Carrots

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Ingredients:

1 ½ lb of carrots, peeled and cut into half-inch thick rounds.

½ cup of water.

3 tablespoons of butter.

2 tablespoons of maple syrup.

1 tablespoon of brown sugar.

Salt and freshly ground black pepper, to taste.

Preparation:

In a large skillet, bring all ingredients to boil.

Reduce heat to medium, then cover and simmer for 8 minutes.

Uncover and cook until the juices are reduced to glaze (4-5 minutes).

Season with salt and freshly ground black pepper.

Notes:

Yields 5-6 servings.