



Honey Glazed Carrots



Recipe courtesy of **Sunny Anderson**
Show: **Cooking for Real**
Episode: **Germany is Wonder-veal**



Honey-Glazed Carrots (01:29)

Total: 15 min
Active: 5 min
Yield: 4 servings
Level: Easy

Ingredients

- ✓ Salt
- ✓ 1 pound baby carrots
- ✓ 2 tablespoons butter
- ✓ 2 tablespoons honey
- ✓ 1 tablespoon lemon juice
- ✓ Freshly ground black pepper
- ✓ 1/4 cup chopped flat-leaf parsley

Directions

In a medium saucepan, bring water to a boil. Add salt and then carrots and cook until tender, 5 to 6 minutes. Drain the carrots and add back to pan with butter, honey and lemon juice. Cook until a glaze coats the carrots, 5 minutes. Season with salt and pepper and garnish with parsley.

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