

Honeyed Carrots

Ingredients:

- 2 lbs Carrots, pared and cut into narrow 2 – 3 inch sticks
- 1/3 cup Honey
- ¼ cup butter, cut into pats
- ¼ cup dry sherry or apple juice
- 1 tsp. rosemary
- 2 tsp. thyme
- ¼ tsp salt

Directions:

- Place carrots in 10-inch skillet with 2 cups water
- Cover and bring to a boil
- Simmer for about 8 minutes or until carrots are tender
- Drain water
- Add honey, butter, sherry or apple juice, rosemary, thyme and salt to skillet.
- Cook, turning carrots in sauce until glazed and hot, about 6 minutes.