

Glazed Carrots



INGREDIENTS

- 1/2 lb. fresh carrots or baby carrots
- 1/2 stick margarine
- 6 Tbsp. brown sugar
- 1 tsp. cinnamon
- 1 tsp. ginger (optional)

DIRECTIONS

1. Cut carrots into bite-sized pieces and boil for 10 minutes (until tender).
2. Melt margarine in large skillet over low heat.
3. Add brown sugar, cinnamon and ginger and cook 1-2 minutes.
4. Add hot, drained carrots stirring well, to coat.
5. Remove when shiny and well glazed.



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