

# Honey-Glazed Baby Carrots

*Stephanie Potocki*

*Unitarian Universalist Fellowship of Vero Beach, FL 2000 Jeanette Webber*

## **Servings: 6**

*2 tablespoons butter*

*1 tablespoon packed light  
brown sugar*

*1 1/2 packages (16 ounce  
ea) mini peeled carrots*

*1/2 teaspoon salt*

*1/2 teaspoon ground  
coriander*

*1/4 teaspoon ground pepper*

*2 tablespoons honey*

*2 tablespoons fresh mint,  
chopped*

In a large pot, combine the butter with the brown sugar. Place over medium heat. Cook until the butter and sugar melt.

Stir in the carrots, salt, coriander and pepper. Drizzle with honey. Cover. Cook until the carrots are tender, 10 to 12 minutes.

Remove from the heat. Stir in the mint.

Transfer to a serving bowl.

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Per Serving (excluding unknown items): 65 Calories; 4g Fat (50.6% calories from fat); trace Protein; 8g Carbohydrate; trace Dietary Fiber; 10mg Cholesterol; 219mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 1 Fat; 1/2 Other Carbohydrates.