

TIM FARMER'S COUNTRY KITCHEN

SWEET CARROTS II

CARROTS

5 large carrots, peeled

Water

OR

1 can of carrots

2-3 tablespoons butter

1/4 cup brown sugar

1/4 cup maple syrup



Boil carrots in water on low for 1 hour until soft. Drain and slice into bite-sized pieces. (If using canned carrots, skip these steps.) To empty pan, add butter, brown sugar and maple syrup and heat until combined. Stir in carrots and cook on low for 15-20 minutes.