

## **Brown Sugar Glazed Carrots**

### **Ingredients:**

- 16 ounces baby carrots
- 2 tablespoons butter
- 1/3 cup brown sugar, packed
- 1 cup water
- dash salt and pepper

### **Preparation:**

In a medium saucepan, combine the baby carrots with remaining ingredients. Stir to blend ingredients. Bring to a boil over high heat. Reduce heat to medium and continue boiling (uncovered) for about 20 to 25 minutes, or until carrots are tender and the liquid has evaporated.

Serves 4 to 6.