

## MINTED BABY CARROTS

MAKES 6 SERVINGS

### INGREDIENTS

2 LBS. BABY CARROTS  
6 TBSP. BUTTER  
2 TBSP. CHOPPED FRESH MINT  
PINCH OF SUGAR  
SALT & PEPPER

### PREPARATION

1. WASH CARROTS.
2. CHOP MINT

### COOKERY

1. COOK CARROTS IN A PAN FITTED WITH A STEAMER UNTIL JUST BARELY TENDER (4 MINUTES)
2. REFRESH UNDER COLD RUNNING WATER TO STOP COOKING
3. MELT BUTTER IN SKILLET
4. ADD MINT, SUGAR, SALT, PEPPER AND CARROTS
5. SHAKE PAN OVER LOW HEAT TO COAT CARROTS WITH BUTTER MIXTURE