

Carrots L'Orange

Category: Vegetable

Servings: 8

Rating: 10

Source: Fairwinds Dinner Club

Description:

Ingredients:

| | |
|----------------|--|
| !carrot | 10 medium, cut diagonally in 1" slices |
| !brown sugar | 2 tablespoons |
| !cornstarch | 2 teaspoons |
| !ground ginger | 1/2 teaspoon |
| !salt | 1/4 teaspoon |
| !orange juice | 1/2 cup |
| !butter | 1/4 cup |

Instructions:

Cook carrots in boiling salted water until tender crisp.

Combine sugar, cornstarch, ginger, and salt. Add orange juice and cook, stirring constantly, until thickened, boiling for one minute. S tir in butter and remove from heat. Pour over hot, drained carrots, tossing gently to coat evenly.

Can be made ahead and chilled. Reheat just before serving time.