

Ginger Candied Carrots

Servings: 6

Source: Silver Palate Cookbook p.162

Ingredients

- 12 medium Carrots, Peeled, Cut In 1" Pieces
- 4 tablespoons Butter, Melted
- ¼ cup Brown Sugar
- 1½ teaspoons Ground Ginger
- ½ teaspoon Caraway Seeds

Method

Place carrot pieces in a saucepan and add cold water to cover. Cook carrots until tender, 25 to 30 minutes.

Melt butter in a small saucepan. Add brown sugar, ginger and caraway seeds. Mix and set aside.

When carrots are done, drain and return to the pot. Pour butter mixture over them and cook over low heat for 5 minutes, stirring occasionally.

Transfer to a serving dish and serve immediately.