

# Glazed Carrots

---

*Prep time: 5 minutes/ Bake time: 15 minutes*

*Serves: 4*

## **Ingredients:**

1 package      Baby carrots  
1 teaspoon     Salt (optional)  
4 tablespoons Butter  
3 tablespoons Packed brown sugar



## **Directions:**

1. Rinse carrots under cold water and place in medium sauce pan. Cover carrots with water. Add salt and bring to a boil.
2. Reduce heat to medium low, cover, and cook for 15 minutes. Drain carrots, set aside.
3. In sauté pan, melt butter. Add brown sugar and mix until dissolved. Toss cooked carrots into sauce and coat evenly.

# Sweet & Crunchy Carrot Raisin Salad

---

*Prep Time: 15 minutes*

*Serves: 8*

## **Ingredients:**

1 cups            Shredded carrots  
½ cup            Raisins  
1/8 cup           Mayonnaise  
1 tablespoon   Sugar  
1-2 tablespoon Milk



## **Directions:**

1. Mix carrots, raisins, and mayonnaise together.
2. Stir in enough milk to reach a creamy consistency.
3. Refrigerator before serving!