

SPICED CARROTS

UTENSILS:

8" Saute Pan

2 quart Saucepan

Master Kut

INGREDIENTS:

3 cups Carrots, waffle cut (#5)

2 TBSP water

2 TBSP Cinnamon

1 TBSP Margarine

1 TBSP Vanilla

DIRECTIONS:

Place carrots and water in 2 quart saucepan. Cover and cook on medium heat until the whistle sounds. When the whistle sounds, close the whistle, and turn the burner OFF; continue cooking for 10 minutes. While they are cooking, saute margarine, cinnamon, & vanilla on Medium Low in the 8" saute pan. When margarine is completely melted, turn burner down to simmer until carrots are finished. When the carrots are done drizzle with the sauce and toss. Serve and enjoy!

NOTES:

