

Glazed Baby Carrots

Quick, easy and delicious! These can also be made in advance and reheated or served at room temp. Garnish with fresh parsley if desired.



Ingredients

1 (1-pound) bag baby carrots
4 tablespoons unsalted butter
1/4 cup water
1/4 cup maple syrup
1/4 cup orange juice
1/2 teaspoon ground cinnamon
1/4 teaspoon ground allspice
1/4 teaspoon salt

Directions

Place all the ingredients in a medium, heavy saucepan. Bring to a boil over medium-high heat, stirring occasionally, until the carrots are tender and the sauce becomes a shiny glaze, about 15 minutes. Serve warm.