

Curried Carrots

8 carrots, peeled and sliced slightly on the diagonal into one inch slices

4 tablespoons butter at room temperature

1½ tbs curry powder

1/4 teaspoon salt

1/4 teaspoon fresh ground black pepper

1/4 cup fresh lemon juice

1½ tablespoons brown sugar

Place carrots in large saucepan, add cold water to cover. Cook carrots over medium heat for 15 minutes. Drain and return to pan.

Mix butter, curry powder, salt and pepper and add to carrots in pan. Cook over low temperature, tossing to coat. Add lemon juice and brown sugar. Heat, tossing gently, until the carrots are glazed.

Garnish with chopped pecans or almonds (totally optional)

- Adapted from The Silver Palate Good Times Cookbook