



# of Servings \_\_\_\_\_

Serving Size \_\_\_\_\_

Carrot Recipe Name Candied Carrots

### Ingredients

2 1/2 pounds medium carrots, sliced diagonally into 1/4 inch thick slices (6 1/2 C)  
3 C Water  
3 tbsp unsalted butter  
3 tbsp light brown sugar  
2 tbsp unsweetened apple juice  
1 tbsp chopped fresh thyme  
3/4 tsp salt  
1/2 tsp ground pepper



### Directions

Place carrots and water in a large skillet; bring to a boil over high heat. Reduce heat to medium; simmer, stirring occasionally, until the carrots are tender when pierced with a fork, about 10 minutes. Drain the carrots and return to the pan.

Add butter, brown sugar, apple juice, thyme, salt and pepper to the carrots in the pan. Cook over medium-high heat, stirring often, until the butter melts and the liquid thickens and coats the carrots, 2 to 3 minutes. Serve Hot.

Submitted By (your name) Carolyn McQueen

Community / City U of M Crow Wing County Extension