

Pearl Milling Company™ Syrup Glazed Carrots

Ingredients

- 8 medium fresh carrots, peeled, sliced 1/4" thick*
- 1/4 cup water
- 3 tbsp butter or margarine
- 1/4 cup Original Syrup
- 1/2 tsp ground ginger

How to make it

1. Add carrots and water to medium saucepan.
2. Cover and steam 5-7 minutes or until carrots are crisp tender; drain.
3. In a small pan, melt butter. Add syrup and ginger; mix well.
4. Add syrup mixture to carrots, toss until well combined.
5. Cook over low heat 1-2 minutes or until carrots are glazed.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	10 min	15 min	6

Made with



Original Syrup