



Glazed Dijon Carrots

Ingredients

- 1 pound carrots (cut up or “baby”)
- 2 tablespoons butter or margarine
- 2 tablespoons brown sugar
- 1 tablespoon Dijon mustard
- 1/2 teaspoon ground ginger
- 1/2 teaspoon salt

Directions

In a saucepan, bring carrots to a boil. Reduce heat; cover and cook for 10 to 12 minutes or until tender. Drain. Place carrots in a serving dish and keep warm. In the same pan, melt butter. Add brown sugar, mustard, ginger, and salt; cook and stir over medium heat until sugar is dissolved. Pour over carrots and toss to coat.



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