

Betty's Brown Sugar Candy Glazed Baby Carrots Recipe



Uploaded on Apr 12, 2009

In this video, Betty demonstrates her simple and elegant side dish, Brown Sugar Candy Glazed Baby Carrots recipe. Betty does her magic here, and makes a vegetable taste like candy!

Ingredients:

14.5 oz. can baby carrots
2 tablespoons butter or margarine
1 tablespoon corn starch
1/2 cup brown sugar
1/2 cup water

Empty the 14.5 oz. canned baby carrots (liquid and all) into a small pot and heat just to a boil over low heat. While your carrots are heating make your Brown Sugar Candy Glaze. In a small saucepan melt 2 tablespoons butter or margarine, and add 1 tablespoon corn-starch. mix thoroughly. Add 1/2 cup brown sugar and 1/2 cup water. Mix well and place saucepan over low heat. Cook and stir constantly, until the sauce becomes thickened and brown. Remove the carrots when they are hot, and drain the water from them and discard the water. Place the carrots attractively in a serving bowl. Pour the hot, cooked brown sugar glaze over the top and stir to distribute the sauce. It's a beautiful, sweet-tasting dish that adds color and drama to your table!