



## Brown Sugar Glazed Baby Carrots

### Ingredients

2 lbs baby carrots  
1 tsp Kosher salt, plus another tsp  
¼ cup butter  
⅔ cup brown sugar  
¼ cup orange juice  
2 tbsp orange zest

### Procedure

1. Add carrots to a pot and cover in 1 inch of water. Add 1 tsp salt. Bring to a boil, then turn down to a simmer and cook for 10-12 minutes.
2. In a separate pan, heat the butter until it melts and add brown sugar, orange juice, zest, and remaining salt. Stir constantly until sugar dissolves and desired consistency is reached.
3. Strain the carrots and add to the pan with the brown sugar mixture.
4. Stir until all carrots are glazed and cook for 5 minutes over medium heat.

Recipe by *Family Day* Chef Melissa Buchbinder: [thepinkaproncatering.blogspot.com](http://thepinkaproncatering.blogspot.com)

