



# MAPLE DILL GLAZED CARROTS

## DIRECTIONS:

1. Place carrots in a medium skillet and pour just enough water to cover.
2. Bring to a boil over medium heat; simmer until water has evaporated and the carrots are tender.
3. Stir in butter, sugar, and seasonings. Cook for about 5 more minutes so glaze can form.

## YOU WILL NEED:

- 3 cups carrots, peeled and sliced
- 1/2 teaspoon black pepper
- 1/2 teaspoon salt
- 2 tablespoons brown sugar
- 2 tablespoons butter
- 1 1/2 tablespoons fresh dill, chopped



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