

MAPLE GLAZED CARROTS

You are either looking at this recipe because you love carrots, or you don't like carrots and are praying for a recipe that won't make you barf. Well you're in luck either way! This makes a lot of carrots, (like for Thanksgiving) so don't be afraid to reduce it by half or only make a fourth. Like most recipes you can approximate the math. So $\frac{1}{4}$ of $1\frac{1}{2}$ teaspoons can simply be a bit more than $\frac{1}{4}$ or a bit less than $\frac{1}{2}$. Don't stress, just give it a shot and act like you know what you're doing. That's what I do!

INGREDIENTS:

4 $\frac{1}{2}$ cups Water
4 pounds Carrots (I prefer baby carrots, about the size of your pinky finger. Otherwise, regular carrots, peeled, cut on a sharp diagonal into $\frac{1}{4}$ inch thick ovals. About 11 cups)
4 Tablespoons Butter
6 Tablespoons Butter (for a total of 10 Tablespoons Butter for the mathematically challenged)
3 Tablespoons White Sugar
1 $\frac{1}{2}$ teaspoons Salt
3 Tablespoon packed Dark Brown Sugar
6 Tablespoons pure Maple Syrup (If you don't have pure maple syrup, you can use what you normally do on your pancakes, but since there is so much sugar in "Mrs. Butterworth" use only $1\frac{1}{2}$ Tablespoons of brown sugar.)
2 Tablespoons chopped Parsley
Salt and Pepper

DIRECTIONS:

Combine the water, carrots, 4 Tablespoons butter, 3 Tablespoons white sugar and salt in a large pot. Bring to a boil. Reduce heat, cover and simmer until carrots are just fork tender when pierced with a knife, about 10 minutes. Drain and let stand at room temperature. This can be done up to 3 hours ahead of time.

Melt the remaining 6 Tablespoons of butter in a large pot over medium high heat. Add maple syrup and brown sugar and stir until sugar dissolves. Add carrots and cook until heated through, about 5 minutes.

Season with salt and pepper.

Transfer carrots to a large bowl and sprinkle with parsley and serve.

Makes approximately 12 servings.