



Brown Sugar Dill Carrots

by Valerie Brunmeier

Ingredients Serves 6

- 1 ½ pounds carrots peeled and cut slightly on the diagonal into ½-inch slices (about 4 cups sliced)
- 3 tablespoons butter
- 3 tablespoons brown sugar
- 1 tablespoon chopped fresh dill or 1 teaspoon dried plus additional for garnish, if desired
- ½ teaspoon salt
- freshly ground black pepper to taste

Directions

1. Place sliced carrots in a 12-inch skillet and pour in just enough water to come to the top of the carrots (they should just barely be covered with water). Bring to a boil over HIGH heat. Reduce heat to LOW, cover, and simmer for about 6 to 7 minutes or until just fork tender (be careful not to overcook).
2. Drain water from the skillet and return it to the heat. Add the butter and brown sugar and cook, stirring occasionally until the butter has melted. Add the dill, salt and pepper and continue to cook, stirring for 2 to 3 minutes, or until the butter sauce has thickened a bit.
3. Serve immediately garnished with additional fresh dill, if desired.

