

Easy Brown Sugar Glazed Carrots

*These **Brown Sugar Glazed Carrots** couldn't be any easier! Carrots cook in butter and brown sugar until tender. The liquids evaporate leaving a sweet brown sugar glaze behind. A perfect side dish to any meal.*

They are simple to whip up, using one pan and common pantry ingredients butter, brown sugar, salt and pepper. You'll also need a 1/2 cup of water and 1-1/2 pounds of peeled carrots. After I peeled the carrots, I roll cut them into bite-sized pieces.

In a deep sided 12-inch skillet; add the 1/2 cup of water, tablespoon of butter, brown sugar and 1/2 teaspoon of kosher salt

Then add the carrots to the pan and toss to coat in the glaze liquids

Cover the pan and bring the carrots and the glaze liquids to a boil on high heat, cooking for 8-10 minutes. They should be fork tender but not mushy

Next, remove the lid and stir the carrots. Bring them back up to a boil and cook until the water has completely evaporated and the sugar has clung to the carrots. Try not to stir the carrots too often, so they get some caramelization.

Glazed to perfection. Next, just season with some freshly ground black pepper...

and sprinkle with some finely minced fresh parsley [or dil] before serving.

