

Gingered Carrots

Ingredients:

- 2 pounds carrots, peeled and sliced
- 2 tablespoons butter
- 2 tablespoons honey
- 1/8 teaspoon salt
- 1/4 teaspoon ground ginger
- 2 tablespoons crystallized ginger, chopped
- 2 teaspoons cornstarch
- 1/2 cup orange juice
- sliced almonds for garnish



Directions:

Cook carrots in a medium saucepan in boiling water, for 10 minutes or until carrots are fork tender. Drain water and remove carrots to serving dish, set aside.

Melt butter in saucepan over medium-low heat. Whisk in honey, salt, ground ginger, crystallized ginger and cornstarch. Gradually whisk in orange juice. Bring to a boil over medium heat, whisking constantly for 1 minute. Remove from heat.

Add sliced cooked carrots, toss to coat. Garnish with sliced almonds.

