

Ginger and Honey Carrots

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This easy peasy carrot side dish is perfect for pairing with your Sunday dinner - carrots are tossed with butter, honey, ginger and lemon juice giving them a lovely shiny glaze.

Ingredients:

450g carrots
50g butter
2 1/2 tbsp. runny honey
1/4 tsp. ground ginger
1 tbsp. lemon juice

Directions:

1. Slice the carrots. Bring a pot of salted water to the boil, add the carrots and simmer for 5 minutes or until tender. Drain.
2. In a frying pan, melt the butter and honey together. Add the ginger and lemon juice. Add the carrots, simmer until the sauce has thickened and serve with any pan juices poured over the carrots.

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