

## *Ginger Glazed Carrots*

### Ingredients

6-8 baby carrots, unpeeled, with tops  
1-cup water  
½ cup sugar  
2 tbsp. unsalted butter  
1 tsp. freshly grated gingerroot  
salt and ground black pepper to taste  
1 tbsp. bourbon, optional

### Procedure

1. Trim the top of the carrots if necessary. Using a clean vegetable scrub, scrub the out side of the carrot to remove and soil.
2. Combine water, sugar, butter, ginger, salt and pepper. Bring to a simmer and simmer until sugar is dissolved, and butter is melted.
3. Add carrots, salt and pepper. Simmer gently for about 5 minutes, or until carrots are desired texture. Add bourbon if using. Bring back to a simmer until the consistency is what you desire.
4. Serve carrots with lots of glaze.

