

### **BABY CARROTS WITH GINGER AND SAGE BUTTER**

2 pounds of carrots	½ tsp of lemon juice
1/2 cup unsalted butter	¼ tsp salt
5 tbsp brown sugar	1 clove garlic, minced
2 tbsp of fresh ginger, minced	1 tbsp fresh sage or 1 tsp dried sage

1. Poach carrots in simmering water until just tender. Drain.
2. Melt butter in saute pan and add brown sugar, ginger, lemon juice, salt, garlic and sage. Stir gently until sugar dissolves.
3. Add carrots and gently saute for 2 to 3 minutes.

*Serves 6.*