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Pretty Glazed Carrots Recipe

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PRETTY GLAZED CARROTS RECIPE

Ingredients

- 1 1/2 lb. carrots, peeled and cut into 2 inch pieces
- 6 Tbsp. butter
- 6 Tbsp. sugar
- 2 Tbsp. flour
- 1/2 cup brandy
- 1 cup orange juice
- 1/2 cup Cherchies® Pretty Peppers

Preparation

1. Cook carrots in boiling water about 10 minutes or until tender. Drain and place in a 9 inch baking dish.
2. Melt butter in a saucepan. Add sugar, flour and orange juice. Blend and bring to a boil. Lower heat and cook until sauce thicken, stirring constantly. Add Pretty Peppers and simmer one minute more. Remove from heat and add brandy.
3. Pour sauce over carrots and bake for 15 minutes in a 350 degree oven.
4. Serves 6. Enjoy!



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