

Honey Glazed Carrots

Salt

1 pound baby carrots

2 tablespoons butter

2 tablespoons honey

1 tablespoon lemon juice

Freshly ground black pepper

1/4 cup chopped flat-leaf parsley

In a medium saucepan, bring water to a boil. Add salt and then carrots and cook until tender, 5 to 6 minutes. Drain the carrots and add back to pan with butter, honey and lemon juice. Cook until a glaze coats the carrots, 5 minutes. Season with salt and pepper and garnish with parsley.