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by ewfood

Honey Glazed Carrots

Ingredients

907g carrots - unpeeled
2 tbsp butter
1 tbsp honey
1 cup water

Preparation

1. Melt the butter in a saucepan and add the carrots, thyme and honey.
2. Cook until the carrots begin to brown then pour in the water.
3. Bring to boil and allow to boil until the water evaporates and the carrots are tender.
4. Reduce the heat and cook the carrots - stirring until they have glazed.
5. Serve warm with your turkey and stuffing.
6. ENJOY!

Cooks Note