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## 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

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