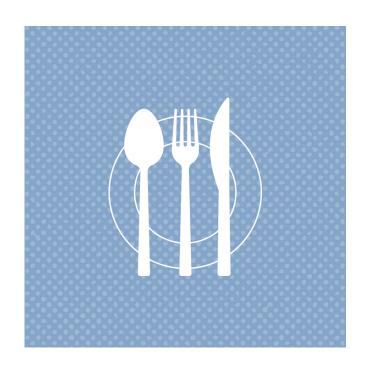
## Pearl Milling Company™ Syrup Glazed Carrots

## Ingredients

- 8 medium fresh carrots, peeled, sliced 1/4" thick\*
- 1/4 cup water
- 3 tbsp butter or margarine
- 1/4 cup Original Syrup
- 1/2 tsp ground ginger

## How to make it

- 1. Add carrots and water to medium saucepan.
- 2. Cover and steam 5-7 minutes or until carrots are crisp tender; drain.
- 3. In a small pan, melt butter. Add syrup and ginger; mix well.
- 4. Add syrup mixture to carrots, toss until well combined.
- 5. Cook over low heat 1-2 minutes or until carrots are glazed.



PREP	COOK	TOTAL	SERVINGS
TIME	TIME	TIME	
5 min	10 min	15 min	6

## Made with



**Original Syrup**