



## Sweet Buttered Carrots

### Ingredients:

4 – 6 Carrots  
1/3 cup Butter  
1 – 2 Onions  
1 tbsp. Sugar  
½ tsp. Salt or to taste  
¼ tsp Pepper or to taste

### Directions:

1. Prepare carrots by peeling, cutting off the ends, and rinsing them thoroughly.
2. Cut carrots thinly at an angle. Set carrots aside.
3. Prepare onions by peeling and dicing into large pieces. Set onions aside.
4. In a large pan, add 1/3 cup of butter and place on medium high heat. Allow butter to melt while stirring it in the pan.
5. Once butter has melted, add in onions. Stir to combine the onions and butter then sauté the onions for about 2 – 3 minutes or until the onions have start to become translucent.
6. Add carrots and thoroughly coat carrots in the onion/butter mixture.
7. Reduce heat to medium, place lid on pan, and let the carrots cook through for about 8 – 12 minutes. Stir carrots occasionally to prevent it from burning or sticking to the pan.
8. Sprinkle 1 tbsp. of sugar, ½ tsp. of salt and ¼ tsp of pepper on the carrots. Mix thoroughly to fully incorporate the spices and sauté for about another minute or two. (Salt and Pepper can be adjusted to taste.)
9. Sample carrots to see if it has reached desired tenderness. It's best when it's nice and tender but still retains a slight crunch. Sweet Buttered Carrots are ready to be served!