
Crispy Candied Carrots

The Genuine, Good, Old-Fashioned, Everyday Gourmet Cookbook - Dominion Douglas Church - Montreal, CAN

Servings: 4

1 1/2 cups canned shredded carrots, drained well

1/2 cup canned water chestnuts, drained well and sliced

1/4 cup butter or margarine

1/4 cup icing sugar

In a greased casserole dish, combine the drained carrots and water chestnuts. Dot with butter and sprinkle with sugar. Cover. Bake for 30 minutes at 350 degrees or until hot and bubbly.

Side Dishes

Per Serving (excluding unknown items): 131 Calories; 12g Fat (77.3% calories from fat); trace Protein; 7g Carbohydrate; 0g Dietary Fiber; 31mg Cholesterol; 117mg Sodium. Exchanges: 2 1/2 Fat; 1/2 Other Carbohydrates.