

# Lemon-Honey Baby Carrots

*AllRecipes Magazine*

**Servings: 4**

*1 pound (3 CUPS) baby  
carrots, peeled  
1/4 cup butter  
2 tablespoons honey  
1 tablespoon lemon juice  
1/8 teaspoon ground ginger  
lemon zest (for garnish)  
chopped walnuts (for  
garnish)*

In a saucepan, place the carrots and enough water to cover. Bring to a boil. Reduce the heat to medium-high and simmer, uncovered, stirring occasionally, until the carrots are tender, about 10 minutes. Drain.

In a skillet over medium heat, melt the butter. Stir in the honey, lemon juice and ginger.

Increase the heat to medium-high. Stir in the carrots until well coated. Cook, stirring occasionally, until the glaze is thickened, about 5 minutes.

Garnish with lemon zest and walnuts.

---

Per Serving (excluding unknown items): 136 Calories; 12g Fat (73.2% calories from fat); trace Protein; 9g Carbohydrate; trace Dietary Fiber; 31mg Cholesterol; 118mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 0 Fruit; 2 1/2 Fat; 1/2 Other Carbohydrates.