Marmalade Candied Carrots

Taste of Home

Servings: 8

2/3 cup orange marmalade 3 tablespoons brown sugar 2 tablespoons butter 1/2 cup chopped pecans 1 teaspoon rum extract 2 pounds carrots, cooked

In a saucepan, combine marmalade, brown sugar and butter. Cook until reduced to $1/2\ \text{cup}$.

Stir in pecans and rum extract; mix well.

Pour over carrots and seve.

Per Serving (excluding unknown items): 197 Calories; 8g Fat (34.8% calories from fat); 2g Protein; 32g Carbohydrate; 5g Dietary Fiber; 8mg Cholesterol; 81mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 2 Vegetable; 1 1/2 Fat; 1 1/2 Other Carbohydrates.