

Since 1905



## Cider Glazed Carrots

### Ingredients:

- 1 oz. Butter
- 1 lb. Carrots
- 1 tbsp. Brown Sugar
- 4 fl. oz. Cider
- 2 fl. oz. Water
- 1 tsp. Woeber's Honey Mustard
- 1 tbsp. Freshly Chopped Parsley

### Instructions:

1. Heat the butter in a medium saucepan, add the carrots and sauté for 2-3 minutes, stirring.
2. Sprinkle over the sugar and for 1 minute, stirring until the sugar has dissolved.
3. Add the cider, water and Woeber's Honey Mustard, bring to the boil stirring then reduce the heat, partially cover and simmer for about 10 minutes until the carrots are just tender.
4. Remove the lid, raise the heat and continue cooking until the liquid has reduced then stir in the parsley just before serving.