

Apricot-Glazed Carrots

SOURCE: Southern Living - OCTOBER 2001

INGREDIENTS:

1 lb baby carrots
1 1/4 tsp salt, divided
3 TBS butter OR margarine
1/3 C apricot preserves
1/4 tsp ground nutmeg
1 tsp grated orange rind
2 TBS fresh orange juice

DIRECTIONS:

Cook baby carrots + 1 tsp salt (covered) in boiling water in large saucepan 15-20 minutes or till carrots are tender - drain. Melt butter in saucepan - stir in preserves till blended - stir in remaining 1/4 tsp salt, nutmeg, orange rind, + orange juice - cook 5 minutes - add carrots - gently toss to coat.

Yield: 4 servings