

Side Dish #1: Glazed Carrots

YOU'LL NEED

Carrots, sliced, $\frac{1}{4}$ inch thick on bias, 1 pound

Chicken broth, $\frac{1}{2}$ cup, low sodium

Sugar, 3 tbsp.

Salt and black pepper

Unsalted butter, 1 tbsp.

Lemon juice, fresh, 2 tsp.

DIRECTIONS

1. Get ready a 12 inch nonstick skillet.
2. In the skillet, bring carrots, chicken broth, 1 tbsp. sugar, $\frac{1}{2}$ tsp. salt to simmer over medium-high heat.
3. Reduce heat to medium and cook 5 minutes.
4. Uncover skillet.
5. Increase heat to high and simmer rapidly 2 minutes.
6. Stir butter and remaining 2 tsp. sugar into skillet and continue cooking 3 minutes, stirring frequently.
7. Remove skillet from heat.
8. Stir in lemon juice.
9. Stir in salt and pepper to taste.
10. Serve.