

Cinnamon~Maple Glazed Carrots



Makes 4 Servings

1 pound baby carrots

2 1/2c water

1T cider vinegar

1/4c honey

1/4c pure maple syrup

2t cinnamon

1t nutmeg

1 pinch salt

Boil carrots in water for 5 minutes until they are just tender. Drain well.

While carrots are in the strainer, add the remaining ingredients to the saucepan and mix well.

Add the carrots back into the pot and stir gently to coat.

Prepare Ahead Tip

After carrots are coated with cinnamon glaze, cool and store in zip~lock bag in refrigerator.
Reheat in microwave until warmed through.