

# Sweet Carrots

Recipe By Nitra Ladies Auxiliary



Cooking and Prep:  1 h

Serves:  8

No Allergens

**Preference:** Parve

**Difficulty:** Easy

**Occasion:** Rosh Hashanah

**Diet:** Vegetarian, Pescetarian,  
Gluten Free

**Source:** The Heimishe

Kitchen (Nitra Cookbook)

Here's the best way to prepare carrots for your Rosh Hashanah simanim course. Lightly cooked on the stovetop and then glazed with honey, these carrots are sure to portend sweet tidings for the coming year.

## Ingredients (5)

### Main ingredients

- 2 pounds carrots, sliced
- 1/4 cup oil
- 1/4 cup sugar
- 1/4 teaspoon salt
- 1/4 cup **Gefen Honey**

## Start Cooking

### Prepare the Sweet Carrots

1. Place first four ingredients in four-quart saucepan.
2. Cover and sauté over low heat for 40 minutes, stirring occasionally.
3. Add honey and cook for 15 minutes until glazed.

**Note:**

If carrots have too much liquid, uncover for last 10-15 minutes.

### Credits

Photography and Styling: Tamara Friedman