

## THE ORIGINAL MAUI GLAZED CARROTS

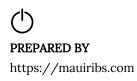


**TIME TO PREPARE** 10 minutes









## Ingredients

- 2 pounds of carrots
  Peeled and cut diagonally
  ¼ inch thick.
- o 2 tbsp unsalted butter
- 2 tbs of The Original Maui Sauce/Marinade
- o 1 tbsp of honey
- o 2 tbsp of chopped fresh parsley

## Steps to Cook

- 01. Bring a large saucepan of salted water to a boil. Add carrots and cook until tender, about 8 minutes. Drain.
- 02. In a large skillet, melt the butter. Stir in the carrots and Maui sauce and cook over high heat until the carrots are browned in spots, 2 minutes.
- 03. Stir in the honey and cook until the carrots are glazed, 2 minutes longer.
- 04. Transfer to a platter, Sprinkle with fresh parsley and serve