



THE ORIGINAL MAUI GLAZED CARROTS



TIME TO PREPARE

10 minutes



COOK TIME

12 minutes



SERVING

8 People



PREPARED BY

<https://mauiribs.com>

Ingredients

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