

Glazed Carrots

Description:

Yield: 10 KG

Categories: Vegetable Sides

Cost Per Kilo	
\$	1.18

Action **Date** **Initials**

Created: 7/8/2012 CR

Revised:



Amount	Measure	Ingredient	Preparation Method	Product No.
0.500	kg	Butter		20-100001601
12.000	kg	Carrots	cut per recipe	20-100000811
0.500	kg	Sugar		20-100001065
0.050	kg	Salt		20-100001323
0.010	kg	White pepper, ground		20-100001299

Method of Preparation:

- Put the carrots and butter in a shallow pan
- Add about 3/4 of the sugar and a little salt
- Barely cover the carrots with water
- bring to a boil and cook rapidly
- The goal is to have all the water evaporated, leaving the sugar-butter glaze and the carrots cooked at the same time
- Do not brown. Adjust the seasoning with salt, pepper and sugar.