

Glazed Baby Carrots

1 (2 lb. bag) Quic Butter Sauce

6 lbs. Baby Carrots

4 Cups Orange Juice

4 Cups Brown Sugar

2 Teaspoons each Salt, Pepper, and Nutmeg

Directions: Preheat oven to 375°. Combine first four ingredients, mix well. Add carrots to glaze mixture to coat. Spoon carrots onto baking sheet and bake, turning often, for 30-35 minutes.

NOTE: This recipe can be easily adapted by using equal parts Butter Sauce, Orange Juice, and Brown Sugar, and seasoning to taste.

Yield: 25-28 Servings

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