



Gammy's House Recipes

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HONEY DRUNK CARROTS

- 1/4 cup honey
- 1/4 cup bourbon whiskey or apple juice
- 1/4 cup butter or margarine
- 1/4 cup water
- 1 package (16 oz.) baby carrots (about 3-1/2 cups)

In medium saucepan over high heat, bring honey, bourbon, butter and water to a boil. Add carrots. Reduce heat and simmer, stirring occasionally, for 10 minutes, or until liquid is reduced to a glaze and carrots are tender.