Orange Glazed Carrots

Ingredients

3lb carrots, peeled

1 pint of water

30g butter or margarine

2 tablespoons brown sugar

1 orange grated rind and juice

3 pint serving dish

Method

1. Place the carrots, water, butter/margarine, sugar, orange rind and juice in a large pan.
2. Bring to the boil and simmer for 12-15 minutes or until just tender. By this most of the water should have evaporated to a butter glaze.
3. If not, remove carrots with a slotted spoon and transfer to a serving dish.
4. Boil the remaining liquid to reduce and pour over the carrots.