

# CopyCat Cracker Barrel Baby Carrots

## Ingredients

2 pounds fresh baby carrots  
2 tablespoons margarine  
1 tablespoon brown sugar  
1 teaspoon salt  
1 pinch ground nutmeg optional

## Directions

Rinse the carrots and place them in a 2-quart saucepan with just enough water to cover the carrots. Cover the saucepan and bring to a boil over medium heat. Turn the heat to low and simmer for 30 to 45 minutes, until the carrots are fork tender.

Pour off half the water from the pan and add the margarine, sugar, and salt. Cover the pan and continue cooking until the carrots are completely tender but not mushy.

Taste for seasoning, adding more salt and/or a pinch of ground nutmeg if desired.