

HONEY ROASTED CARROTS

Nancy Weiss Lipschutz

2 lbs. petite baby carrots

2 T. olive oil

salt and pepper (to taste)

2 T. margarine

2 T. honey

Preheat oven to 400. Line a rimmed large baking sheet with parchment paper. Place carrots on baking sheet. Add olive oil, salt and pepper. Toss until carrots are covered. Add more oil, salt and pepper if needed. Arrange in single layer and roast until the carrots are caramelized and cooked, about 25-40 minutes. When carrots are almost done baking, melt margarine in small pot. Stir until you see the margarine browning (about 2-4 minutes). Remove from heat and add honey. Stir. Pour over cooked carrots and toss to coat. Serves 6.