

# Algerian Carrots

| Amount | Measure     | Ingredient - Preparation Method |
|--------|-------------|---------------------------------|
| 1 1/2  | cups        | water                           |
| 2      | pounds      | carrot - peeled and sliced      |
| 5      | tablespoons | olive oil                       |
| 1      | teaspoon    | salt                            |
| 1/2    | teaspoon    | black pepper                    |
| 1/2    | teaspoon    | cinnamon                        |
| 1/2    | teaspoon    | ground cumin                    |
| 3      | cloves      | garlic - crushed                |
| 1/2    | teaspoon    | dried thyme                     |
| 1      |             | bay leaf                        |
| 1      | teaspoon    | lemon juice                     |

Place a steamer in saucepan. Boil 1.5 cups water and steam carrots for 4 to 6 minutes. Reserve 1/2 cup liquid.

Heat the olive oil in a skillet over medium heat. Reduce heat to low and stir in the salt, pepper, cinnamon, cumin, garlic, and thyme. Cook the spices and garlic, stirring frequently, until fragrant, about 10 minutes. Add the reserved liquid and the bay leaf. Cover and simmer for 20 minutes.

Stir in the carrots, tossing well and cook until heated through, 2-3 minutes. Sprinkle with lemon juice and remove bay leaf.