Baby Glazed Carrots

Servings: 4

Amount	Measure	Ingredient - Preparation Method
1	Pound	baby carrot
3	tablespoons	unsalted butter
1/4	CUP	water
1/4	CUP	maple syrup
2	tablespoons	orange juice
1/2	teaspoon	cinnamon
1/4	teaspoon	ground allspice
1/4	teaspoon	salt

Place everything in a medium, heavy saucepan.

Bring to a boil over medium high heat, stirring occasionally, until carrots are tender and the sauce becomes a shiny glaze, about 15 minutes.

Serve