

Sweet & Spicy Carrots

Provided by Bob Jacobson

2 lbs. carrots, sliced thin or diced

Honey

Water

Lemon juice

Cinnamon

Cumin

Paprika

Parsley

Combine 1 cup water and 2 tbsp. honey in pot -- Boil.

Add carrots, coat them in mixture, reduce to simmer; cook 10 minutes or till carrots are tender. Drain.

Sauce: Combine 1/4 cup honey, 1/4 cup lemon juice, 1/2 tsp. each of cinnamon, cumin, paprika.

Combine carrots and sauce. Add 1/2 cup of fresh parsley (I used far less, dried).

Chill 1-2 hours. May be served cold or reheated.