

# Garlic & Cumin Carrots

Serves 4



4 carrots, peeled and sliced or for a different look, cut in short strips

1 Tbsp butter

1/2 tsp cumin

1 tsp sugar

1 clove minced or mashed garlic

salt and pepper

Bring carrots just to a boil then turn off heat, cover and leave pan on burner. Don't overcook. When 'tender crunchy', drain and set aside.

Melt butter in the pan and add cumin, sugar and garlic. Saute a minute and return carrots to pan, tossing to coat with sauce. Season to taste and serve.