

CARROTS IN BEER

Serves 4

Ingredients:

4 large carrots
1 tsp butter
1 cup dark beer -- any brand
1/4 tsp salt
1 tsp sugar

Directions:

1. Peel and slice the carrots into long, thin slices.
2. Melt the butter in a medium sized frying pan and then add the beer and carrots.
3. Cook the carrots and beer mixture on low to medium heat until tender; stir it frequently.
4. Stir in the salt and sugar and cook it for another 2 minutes. Serve the carrots hot.