

Carrots Vichy: Yield 4 servings

1lb	Carrots, peeled, oblique cut
1oz	Unsalted butter
1tsp	Sugar
Pinch	Salt
Pinch	Pepper

1. Place carrots in a saucepan. Add water to barely cover. Add butter, salt, and sugar.
2. Bring water just to a boil and reduce heat and simmer until tender and water is nearly evaporated. If done properly, these should happen at the same time. Toss the carrots so they are well coated with the glaze in the pan.
3. Season with pepper and serve.