Buttered Carrots

You Need:

1 carrot
pinch salt
pinch sugar
liquid measuring cup
saucepan with lid
strainer
teaspoon
1 tsp. butter
1/2 cup water
cutting board
small bowl
sharp knife
peeler

1.

Peel the carrot. Cut off both ends with a sharp knife and throw away. Slice carrots into small pieces and place in saucepan.

2.

Add 1/2 cup water, pinch of salt and pinch of sugar to saucepan.

4. Reduce heat to MEDIUM. Cook for 10 minutes.

5. Turn OFF stove. Take pan to sink and drain carrots in strainer in the sink.

6. Put drained carrots into serving bowl.

7. Add 1 tsp. of butter to bowl.
BUTTERED CARROTS

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1 carrot
pinch salt
pinch sugar
1 tsp. butter
peeler
strainer
sharp knife
bowl
tea spoon
liquid measuring cup
cutting board
sausage pan with lid

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