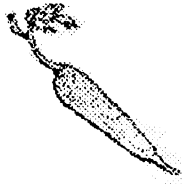


Buttered Carrots

You Need:



1 carrot



pinch salt



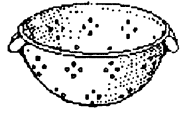
pinch sugar



liquid measuring cup



saucepan with lid



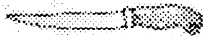
strainer



teaspoon



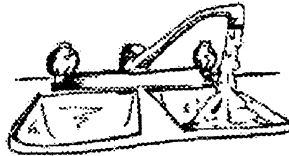
1 tsp. butter



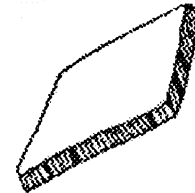
sharp knife



peeler



1/2 cup water

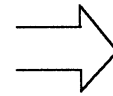
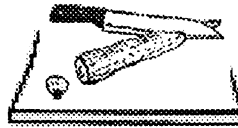


cutting board



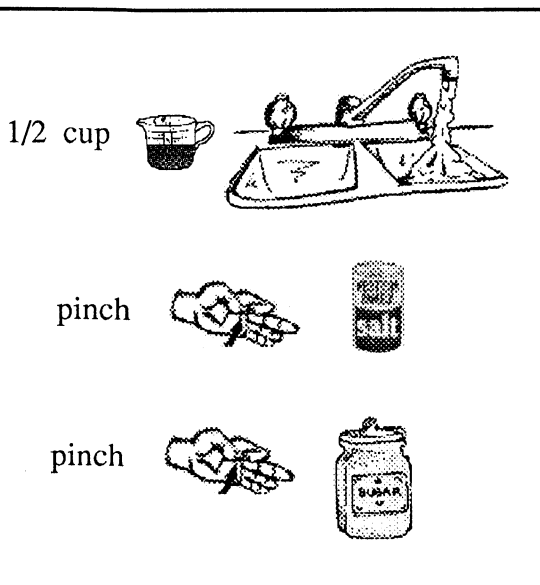
small bowl

1.

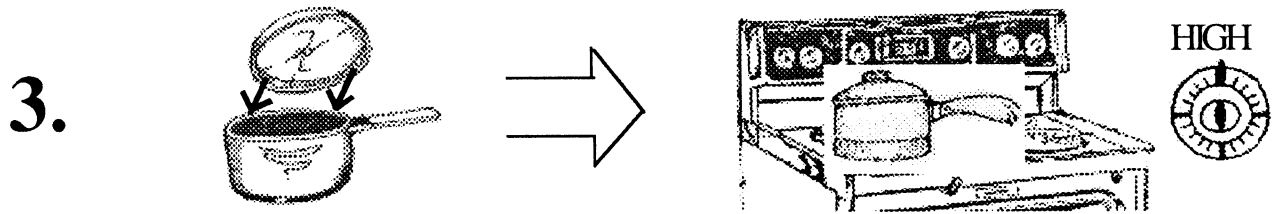


Peel the carrot. Cut off both ends with a sharp knife and throw away. Slice carrots into small pieces and place in saucepan.

2.



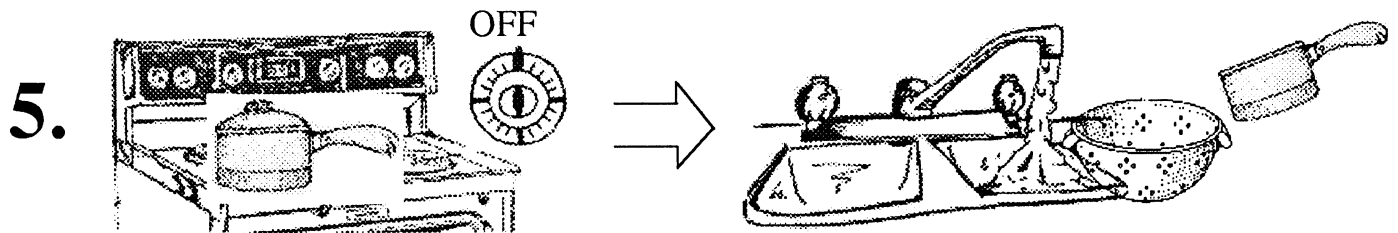
Add 1/2 cup water, pinch of salt and pinch of sugar to saucepan.



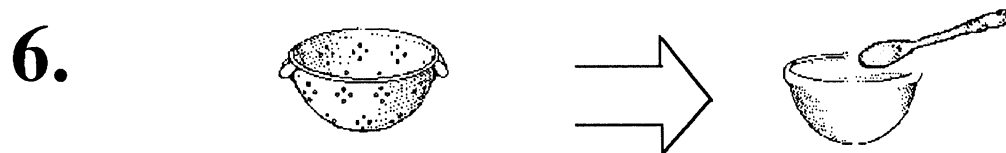
Put lid on saucepan, place on stove. Turn burner on HIGH heat. Cook till boiling.



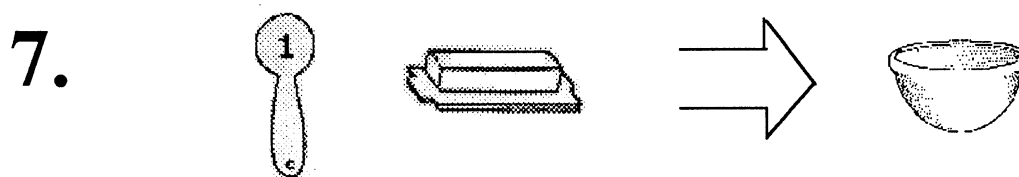
Reduce heat to MEDIUM. Cook for 10 minutes.



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



Put drained carrots into serving bowl.



Add 1 tsp. of butter to bowl.

BUTTERED CARROTS

You Need:

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

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.
3. Put lid on saucepan, place on stove. Turn burner on HIGH heat. Cook till boiling.
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.