

## **Carrots with Ginger and Orange**    **Odette Edgar**

3 lbs carrots, peeled, cut into ½ inch rounds  
1/3 cup fresh orange juice (about ½ fresh orange)  
1/4 cup butter or margarine, cut into pieces, room temperature  
1 T grated orange peel (grate the orange before juicing it!)  
1 T fresh lemon juice (or fresh lime juice)  
1 T sugar  
1 ½ T grated fresh ginger (1-3" piece) or ½ teaspoon ground ginger if fresh not available.

Cook carrots in large pot of boiling salted water until carrots are very tender, about 25 minutes. Drain well.

Meanwhile, bring orange juice to simmer in small saucepan over medium heat. Add butter, ginger and orange peel; whisk until butter melts. Whisk in lemon juice and sugar.

Season to taste with salt and pepper.

To take to a potluck, keep warm in a crock pot.

Serves 8.