

MONET'S GLAZED CARROTS

*(adapted from *Monet's Table*)*

3 cups of carrots, cut in slices, not too thin, not too thick
1 tablespoon butter
1 tablespoon flour
4 sprigs parsley
1 /2 tsp salt
1 /2 tsp pepper
1 cup beef broth (I used canned from Rachael Ray)
juice of 1 /2 lemon
1 tablespoon powdered sugar (yes, you read that correctly)
additional parsley to serve (optional)

Cook the carrots in 3 cups salted boiling water for 5 minutes, drain, reserving 1 /4 cup liquid.

In a saucepan, melt the butter, add the flour and cook for a couple of minutes, stirring. Add the parsley, salt, pepper, reserved carrot cooking liquid, and the beef broth. Stir well, then add the lemon juice, powdered sugar and carrots. Bring to a boil, reduce the heat to as low as it will go, and leave the lid slightly open so that the liquid will reduce. Cook for one hour, or until the carrots are cooked and glazed. Add additional parsley right before serving, if you so desire.