

Carrots - Orange Ginger

8 med.-size carrots

1 T sugar

1 t Cornstarch

1/4 t salt

1/4 t ground ginger

1/4 C orange juice

1 T butter

Peel carrots, slice, cutting them at slight angle, about 1 inch thick. Bring about 1 inch of lightly salted water to boil in 2-quart saucepan. Add carrots and cook, covered, 10-15 min. Drain.

Meanwhile, in small bowl, combine next 5 ingredients. Pour mixture over carrots and cook over low heat, stirring, for 3 min. Remove from heat, add butter. Toss gently to mix. Serves 4.