

# Sliced Carrots

## Ingredients

5 or 6 large carrots, a large lump of sugar, 1 pint of weak stock, 3 oz. of fresh butter, salt to taste.

## Method

Scrape and wash the carrots, cut them into slices of an equal size, and boil them in salt and water, until half done; drain them well, put them into a stewpan with the sugar and stock, and let them boil over a brisk fire. When reduced to a glaze, add the fresh butter and a seasoning of salt; shake the stewpan about well, and when the butter is well mixed with the carrots, serve. There should be no sauce in the dish when it comes to table, but it should all adhere to the carrots.

*Source: Mrs Beeton's Book of Household Management (1861)*

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