



Honey Glazed Carrots

(Serves 4)

1 T and 1 3/4 teaspoons olive oil

1 pound carrots cut into circles

1/2 onion, chopped

1 1/2 teaspoons Worcestershire sauce

3/4 t. Dried oregano

1 1/2 t. Garlic powder

Salt and pepper to taste

1 T and 1 1/4 teaspoons honey

1 T. And 1 1/4 teaspoons butter, softened

Preheat oven to 325 F. Lightly grease the bottom of a 9 x 13 inch baking dish. Toss carrots with onion and add Worcestershire sauce, oregano, garlic powder, salt and pepper.

Bake for 45 minute or until tender. Turn the oven off and add honey and butter. Mix thoroughly. Place the dish back in the warm oven for a few minutes. Serve immediately.