



Sweet Carrot Salad

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Ingredients

1. 5 fresh large carrots
2. 300ml. water
3. 2 tsp salt
4. 1 tbsp margarine
5. 2 tbsp brown sugar
6. fresh parsley

Instructions

Peel the carrots, cut them in not very thin circles. Boil the carrots in the water with the salt until carrots are tender. After the carrots are ready, dry them. Melt the margarine in a medium size saucepan, add the carrots, the sugar and the fresh parsley. Cook over medium high heat 5 more minutes or until the liquid is almost evaporated. Serve warm.