



Sweet and Sour Carrots

This is a family favorite. Enjoy!!

Ingredients:

- 2 lbs. Carrots, cut bite size
Salted water
- $\frac{1}{4}$ c. Brown sugar
- $\frac{1}{4}$ c. White vinegar
- 1 tsp. Soy sauce
- $\frac{1}{2}$ c. Prepared orange juice
- $\frac{1}{4}$ tsp. Salt

- 1 tbsp. Water
- 1 tbsp. Cornstarch

Preparation:

Cook carrots in salted water until tender. Drain.

While carrots are cooking put next 5 ingredients into saucepan. Mix well.

Mix water and cornstarch together Add to saucepan. Heat and stir to boil and thicken. Pour over drained carrots. Toss lightly to coat. Serves 6 to 8 people. Garnish.

Variations: Add $\frac{1}{4}$ c. chopped green pepper to carrots for the last 15 minutes of cooking. Enjoy!