

# Slow-Cooker Glazed Carrots

Kathy Sitchin



## Ingredients (8 servings)

- 2 pounds of carrots peeled and sliced into ½-inch pieces
- ¼ cup butter melted
- ⅓ cup brown sugar
- ½ teaspoon salt
- ¼ teaspoon cinnamon
- ⅛ teaspoon nutmeg
- 1 tablespoon chopped parsley

*This recipe is perfect for a holiday meal because it is not only delicious, but it is easy and can be done ahead of time – and even outside of the kitchen if space is tight.*

## Directions

1. Place the carrots in a slow cooker. In a small bowl, whisk together the butter, brown sugar, salt, cinnamon, and nutmeg.
2. Pour the brown sugar mixture over the carrots and toss to coat.
3. Cook on HIGH for 3 hours or until carrots are tender. To thicken the glaze, remove the cover and cook on HIGH for an additional 15 minutes. [I thicken with a little corn starch mixed with cold water.]
4. Sprinkle with parsley and serve.

## Credit

<https://www.dinneratthezoo.com/slow-cooker-glazed-carrots/>

