



## *Recipe From Phyllis' Kitchen*



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### **PENNIES FROM HEAVEN**

5 carrots, peeled and sliced 1/4" thick

2 teaspoons sugar

1/2 teaspoons ground cinnamon

4 tablespoons unsalted butter

2 tablespoons fresh orange juice

Salt and freshly ground black pepper to taste

10 dried pitted apricots, slivered

1/3 cup sliced almonds, toasted

1. Place the carrots in a saucepan, cover with cold water, and bring to a boil. Reduce the heat and simmer for 10 minutes. Then rinse under cold water and drain.
2. Stir the sugar and cinnamon together until well mixed. Set aside.
3. Melt the butter in a skillet. Stir in the cooked carrots and the orange juice. Sprinkle with the sugar-cinnamon mixture, and cook over medium heat until the carrots are glazed and the sauce is slightly thickened, about 5 minutes. Season with a pinch of salt and pepper.
4. Stir in the apricots and almonds, and cook just until heated through, 3 minutes. Serve immediately. Serves 4-6.