Shredded Buttered Carrots

Ingredients

- 2 bunches young carrots
- 1 tsp sugar
- 1 tsp salt
- Boiling water to cover
- 3 Tbsp butter

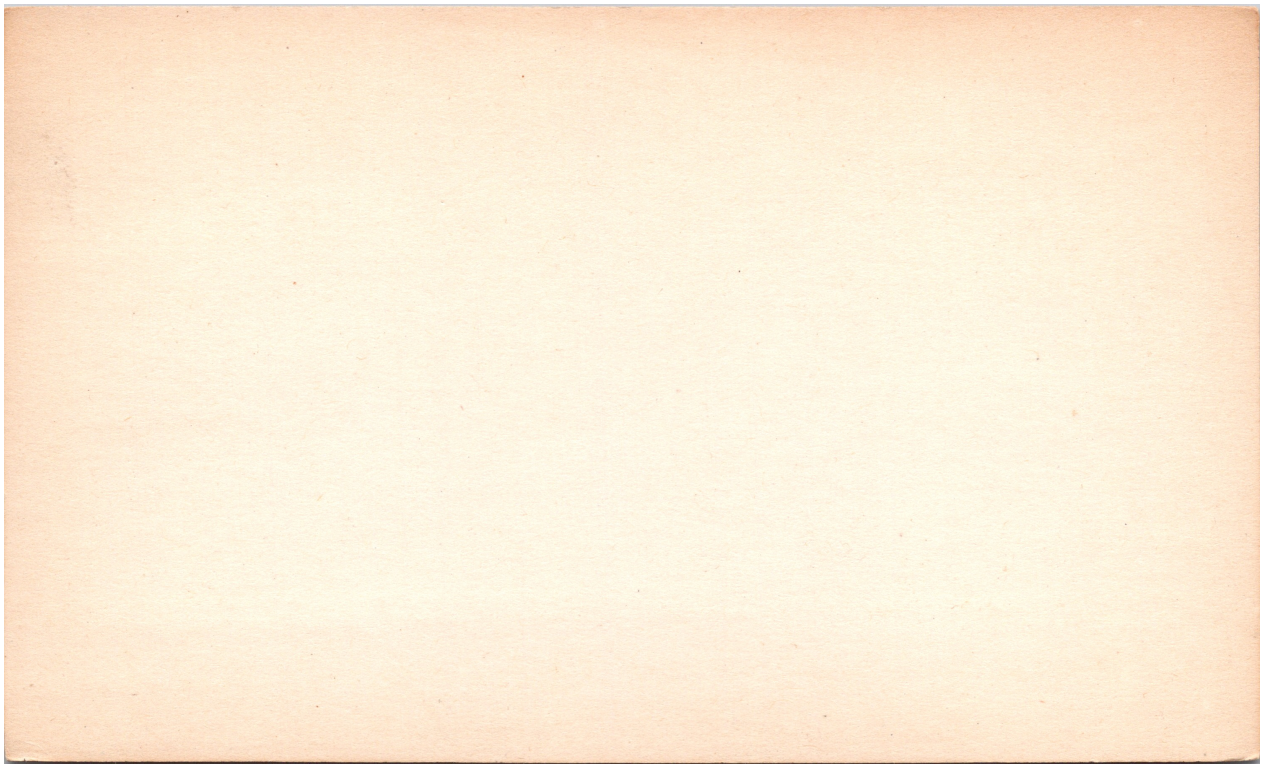
Instructions

1. Scrape carrots and cut into strips or julienne.
2. Add sugar and salt, and barely cover with boiling water.
3. Cook until tender, about 20 minutes, by which time the water should be evaporated.
4. Add the butter and let stand for 10 minutes.

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1 " " salt boiling water to cover - scrape
3 tbls. butter - Carrots and strips or julienne
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