

INGREDIENTS:

- 1 ½ pounds carrots, cut on angle
- ½ teaspoon salt
- ¼ teaspoon pepper
- 1 tablespoon sugar
- 1 tablespoon butter
- ½ teaspoon chicken bouillon
- ½ tablespoon freshly chopped parsley

INSTRUCTIONS:

1. Place first six ingredients in a large saucepan and add just enough water to cover.
2. Bring to a boil.
3. Reduce heat to low boil and cook uncovered until carrots are done, about 10 minutes.
4. To serve, sprinkle with parsley.