

RED PEPPER-GLAZED CARROTS

- 1 (2 lbs.) package baby carrots
- 1 (10 1/2-ounce) can condensed vegetable or chicken broth, undiluted
- 2 tablespoons butter or margarine
- 1 (10 1/2-ounce) jar red pepper jelly

Combine carrots and chicken broth in a skillet over medium high heat.

Bring to a boil, stirring often, for 6- 8 minutes or until carrots are crisp-tender and broth is reduced to 1/4 cup. Stir in butter and red pepper jelly, and cook, stirring

constantly, 5 minutes or until mixture is thickened and glazes carrots. Serves 4-6.

