

*From the recipes posted in the Garden of Grace
on the Northern Kentucky Herb Society Web Site*

3/21/2010

BABY CARROTS with DILL BUTTER

1 package (16 oz.) baby carrots
2 tablespoons margarine
1 tablespoon chopped fresh dill

1 tablespoon fresh lemon juice
1/4 teaspoon salt
1/8 teaspoon black pepper

Place carrots in a saucepan with enough water to cover. Bring to a boil, and cook 10 minutes, until tender.

Remove from heat, and drain. Gently toss with margarine, dill and lemon juice. Season with salt and pepper.

