



## SWEET SOUR CARROTS

- 2 Tablespoons Butter
- 2 Tablespoons Flour
- 1/2 Teaspoon Salt
- Dash Pepper
- 2 Tablespoons Sugar
- 2 Tablespoons Vinegar
- 1 Cup Hot Water
- 4 Cups Cooked Carrots

## DIRECTIONS

1. Brown butter, blend in flour and continue browning, stirring constantly.
2. Add seasonings.
3. Combine sugar, vinegar and water and add to the flour mixture gradually, cook slowly until thickened, stirring constantly.
4. Pour over hot carrots.