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BACON FRIED CARROTS

- 1 Pound Carrots
- 1 Medium Onion, Chopped
- 3 Bacon Slices
- 1/2 Teaspoon Salt
- 1/8 Teaspoon Pepper

DIRECTIONS

1. Pare then slice carrots.
2. In a skillet cook bacon until crisp. Remove and set aside.
3. Add carrots and onion to bacon fat.
4. Sprinkle with salt and pepper.
5. Cover and cook over low for 10 minutes.
6. Uncover and cook until carrots are brown, stir occasionally.
7. Crumble bacon and add to carrots. Stir to combine. Serve.