

Baby Carrots with Dill Butter

Serves 8

1 (16 oz) package baby carrots
2 Tbsp butter
1 Tbsp chopped fresh dill
1 Tbsp fresh lemon juice
¼ tsp salt
1/8 tsp fresh ground black pepper

Method:

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 butter, dill and lemon juice. Season with salt and pepper.

(by Chef Dan Brophy, Summer Cooking With Herbs Series 2012, Portland Nursery / Stark)