

**GLAZED CARROTS**

Yield 100

Portion 1/2 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
73 cal	14 g	1 g	2 g	5 mg	166 mg	25 mg

**Ingredient**

CARROTS,FROZEN,SLICED  
 WATER,BOILING  
 SALT  
 BUTTER  
 GINGER,GROUND  
 SUGAR,GRANULATED  
 SALT

**Weight**

18 lbs  
 18-3/4 lbs  
 5/8 oz  
 8 oz  
 5/8 oz  
 1-1/4 lbs  
 3/8 oz

**Measure**

2 gal 1 qts  
 1 tbsp  
 1 cup  
 3 tbsp  
 2-3/4 cup  
 1/3 tsp

**Issue****Method**

- 1 Cook carrots 10 to 13 minutes.
- 2 Drain; reserve carrots for use in Step 5.
- 3 Melt butter in a steam-jacketed kettle or tilting frying pan; add ginger and stir until well blended.
- 4 Add sugar and stir. Mixture will resemble a thick roux.
- 5 Toss carrots in sauce until well coated; cook 5 minutes, tossing occasionally. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.