Glazed carrots

Whole recipe

Ingredients

500 g	Carrot 8¼ pc
50 g	Butter ¼ glass
50 g	Sugar ¼ glass
5 g	Salt ¾ tsp
250 g	Water 1¼ glass

Allergens

Allergen information is not complete yet. Worked out from the ingredients. It does not cover contact in your kitchen.

Method

1. Cut the carrots in the vichy style, as even round slices.
2. Bring the water to a boil, add the carrots, and simmer for 8-10 minutes.
   8 min
3. Add the salt, sugar and butter and stir.
4. Cook, shaking the pan now and then, until the liquid is gone, and serve hot.

Last changed: November 1, 2026
T.C. Millî Eğitim Bakanlığı, Sebze Garnitürleri (2018)
tatname.com/en/tarif/havuc-glaze-megep-sebze-garniturleri