

Our State eats

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Dilled Carrots in Orange Butter

Yield: 6 servings.

- 6 to 8 carrots, cut into slices on the diagonal**
- 4 tablespoons butter**
- ½ teaspoon dill weed**
- ½ orange, using the juice, pulp, and grated rind**

Cook carrots in a small amount of water (or steam them).

In a separate saucepan, melt butter and add dill and orange juice, pulp, and rind.

Drain carrots. The liquid can be saved for soup stock. Place the carrots in the butter mixture and mix thoroughly.



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