



## Slow Cooker 4-Ingredient Glazed Carrots

### Description

There's something about the humble carrot that makes it an unsung hero on any dinner table. Bright, sweet, and naturally vibrant, carrots take center stage in this easy, no-fuss side dish: **Slow Cooker Brown Sugar Glazed Carrots**. Whether you're preparing a weeknight family meal, a holiday feast, or a potluck dish that needs to travel well, these glazed carrots are the perfect choice.

This recipe transforms simple sliced carrots into something truly irresistible—with a rich, buttery glaze enhanced by the deep sweetness of brown sugar. And the best part? It's all done in the **slow cooker**, freeing up your oven and stovetop while filling your kitchen with warm, inviting aromas. There's minimal prep involved—just toss everything in and let the magic happen.

These carrots are ideal alongside roasted chicken, holiday ham, grilled pork chops, or even as a light vegetarian addition to your spread. Kids love them (because they taste like candy!), and adults appreciate their silky texture and deep flavor. Once you try them, you might find yourself making them again and again—especially because they reheat beautifully.

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### Ingredients

To make these glazed carrots, you'll need just **five** pantry-friendly ingredients:

- **2 pounds of sliced carrots** (peeled and evenly sliced into rounds or diagonally for a more elegant presentation)
- **1/4 cup of brown sugar** (light or dark, depending on how rich you want the flavor)
- **1/4 cup of butter, melted**
- **1/2 teaspoon of salt**

Optional: Add a pinch of cinnamon or a dash of nutmeg for a warm, spiced twist. Want a little heat? A sprinkle of cayenne works surprisingly well to balance the sweetness.

## Directions

### 1. Prepare the Carrots

Begin by washing, peeling, and slicing the carrots. Try to keep the slices uniform so they cook evenly. You can cut them into coins, diagonals, or even baby carrot-style if preferred.

### 2. Mix the Glaze

In a small mixing bowl, combine the **melted butter**, **brown sugar**, and **salt**. Stir until the brown sugar is mostly dissolved and the mixture is smooth. This will be your sweet buttery glaze that transforms the carrots into something special.

### 3. Coat the Carrots

Add the sliced carrots to the **slow cooker**. Pour the brown sugar glaze mixture over them, and use a spoon or spatula to **stir well**, ensuring every piece is coated.

### 4. Slow Cook to Perfection

Cover and cook on **low for 4-5 hours**. Stir once halfway through if possible, though it's not necessary. The carrots will become fork-tender and the glaze will thicken slightly, coating them in a glossy, delicious finish.

### 5. Final Stir and Serve

Before serving, give the carrots one final stir to redistribute the glaze evenly. Serve warm directly from the slow cooker or transfer to a serving bowl for a more formal presentation.

## Tips for Success

- **Use fresh, firm carrots** for best results. While frozen or baby carrots can be used in a pinch, fresh sliced carrots will yield the best flavor and texture.
- **Watch your time:** Slow cookers can vary. Begin checking around the 4-hour mark—especially if your slices are thinner.
- **Add-ins to try:** Fresh herbs like thyme or parsley for garnish, or a splash of orange juice in the glaze to add a citrusy brightness.

## What to Serve With Glazed Carrots

These sweet and savory carrots pair beautifully with:

- Roasted or grilled meats (think: turkey, ham, pork tenderloin)
- Creamy mashed potatoes or herb rice
- Vegetarian mains like lentil loaf or quinoa-stuffed peppers
- Thanksgiving, Christmas, or Easter feasts as a standout side

## Why This Recipe Works

- **Effortless prep** — Just slice, stir, and forget it until it's ready.
- **Great for crowds** — Easily doubles or triples for larger gatherings.
- **Flexible flavor** — Sweet and buttery as written, but endlessly customizable.

## Storage & Reheating

- **To store:** Allow carrots to cool, then transfer to an airtight container and refrigerate for up to **4 days**.
- **To reheat:** Microwave in short bursts or warm gently on the stovetop with a splash of water or butter to refresh the glaze.

### • Final Thoughts

Sometimes, the simplest ingredients create the most memorable dishes. This **Slow Cooker Brown Sugar Glazed Carrots** recipe proves that with very little effort, you can transform everyday veggies into a comfort food classic. Whether you’re making them for your family’s Sunday dinner or your next holiday celebration, these carrots will add a touch of sweetness and a whole lot of flavor to your table.

### Category

1. Crockpot Recipes

Date Created

14/06/2025

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