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## Slow Cooker Amish Glazed Carrots

### Description

### Ingredients

- 2 pounds of carrots, peeled and sliced
- 1/2 cup of brown sugar
- 1/4 cup of butter, melted
- 1/4 cup of water
- 1 tablespoon of apple cider vinegar
- 1/2 teaspoon of salt
- 1/4 teaspoon of black pepper
- 1/4 teaspoon of ground cinnamon

### Directions

1. Place the sliced carrots in the slow cooker.
2. In a small bowl, mix together the brown sugar, melted butter, water, apple cider vinegar, salt, pepper, and cinnamon.
3. Pour the mixture over the carrots, stirring to coat them evenly.
4. Cover the slow cooker and cook on low for 4-5 hours, or until the carrots are tender.
5. Stir the carrots once more before serving to ensure they are well coated with the glaze.

### Variations & Tips

For a bit of a twist, try adding a teaspoon of grated fresh ginger to the glaze for a hint of warmth and spice. If you prefer a less sweet version, reduce the brown sugar to 1/3 cup. You can also add a handful of raisins or chopped pecans for added texture and flavor. For a touch of freshness, sprinkle some chopped parsley over the carrots just before serving.

### Category

1. Crockpot Recipes

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