

### **Glazed Michigan Carrots with 5 Spices**

- \* 3/4 cups water
- \* 8 medium Michigan carrots, peeled and sliced diagonally
- \* 1 cinnamon stick
- \* 3/4 teaspoon ground cumin
- \* Dash of cayenne pepper
- \* 1/2 teaspoon ground ginger
- \* 2 teaspoons honey
- \* 1/4 teaspoon ground coriander
- \* 2 teaspoons lemon juice

In a 10-inch skillet, bring water to boil. Add carrots, cinnamon stick, cumin, ginger, coriander and cayenne pepper. Cover and simmer 12 minutes. Uncover; add honey and lemon juice. Raise heat to high and boil until liquid evaporates and carrots are tender (about 4 minutes). Makes 4 servings.