

• INGEBRETSEN'S FAMILY RECIPES •

CARROTS BACON

INGREDIENTS

1 BAG OF FROZEN SLICED CARROTS, 12- TO 16-OUNCES, THAWED, OR TWO CUPS OF SLICED FRESH CARROTS
6 TO 10 SLICES OF BACON
SMALL ONION, CHOPPED
2-3 TABLESPOONS OF VINEGAR
2-3 TABLESPOONS OF SUGAR
SALT AND PEPPER TO TASTE

DIRECTIONS

COOK THE CARROTS UNTIL TENDER-CRISP. PLACE IN A COLANDER TO DRAIN WHILE COOKING THE BACON.
FRY 6-10 PIECES OF BACON UNTIL CRISP. PLACE THE BACON ON A PAPER TOWEL. RESERVE THE BACON FAT.
CHOP THE ONION FINELY.
FRY THE ONION IN THE BACON FAT. YOU MAY WANT TO DRAIN OFF SOME OF THE BACON FAT BEFORE FRYING THE ONION.
ADD THE VINEGAR AND SUGAR TO THE FRIED ONION AND BACON FAT.
ADD THE CARROTS AND BACON, COOKING JUST UNTIL THE CARROTS ARE HEATED THROUGH.
ADD SALT AND PEPPER TO TASTE.

Vær så god!

• RECIPE COURTESY OF ANNIE MALSAM •