

Carrots and Figs
Courtesy of Vegetables Galore
Submitted by Doris Blivin
4 servings

Ingredients:

- 1/4 c slivered almonds
- 4 tsp sugar
- 1/2 tsp grated orange peel
- 1 lb carrots (9-7 medium)
- 1/2 c dried figs, cut into fourths
- 1 Tbsp butter, softened

Directions:

1. Cook almonds, sugar and orange peel over low heat, stirring constantly, until sugar is melted and almonds are coated; cool. Break almonds apart; reserve.
2. Peel carrots and remove ends. Cut crosswise into 1/4-inch slices. Place steamer basket in 1/2 inch water in saucepan (water should not touch bottom of basket). Place carrots in basket. Cover tightly and heat to boiling; reduce heat. Steam 9-11 minutes or until tender, adding figs during last 2 minutes. Toss carrots and figs with reserved almonds and butter.