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## Oma's Best Carrot Recipe

### Ingredients:

- 2 lb carrots
- 2 Tbsp olive oil
- ½ cup water
- salt, sugar, pepper
- 2 tsp butter
- fresh parsley

### Instructions:

1. Peel or scrap carrots. Rinse. Cut into slices. If using bagged mini- or baby carrots, just leave them whole.
2. In frying pan, heat olive oil.
3. Add carrots and lightly sauté, stirring constantly, about 5 minutes.
4. Add water, season with salt and sugar.
5. Cover and simmer until just tender, about 10 minutes.
6. Add butter.
7. Serve with freshly ground pepper and parsley over top.
8. Serves 4.

### Hints:

- Add 4 Tbsp raisins and 4 Tbsp sour cream if desired. This variation is often served with fried liver.