

Mesquite and Brown Sugar Glazed Carrots

Ingredients:

1 lb.	Carrots
¼ cup	Butter
2 Tbsp.	Canola oil
1/3 cup	Light brown sugar, packed
1 ½ Tbsp.	Mesquite seasoning

Method of Preparation:

1. Preheat grill to medium heat with one side adjusted to low heat. Peel carrots and trim ends; place on a quarter-size baking sheet.
2. In a small sauce pot, melt butter, oil, sugar and mesquite seasoning. Brush the carrots with the glaze and then grill over medium heat for 3-5 minutes to gain grill marks. Move carrots over to the low heat side and continue to grill for an additional 10 minutes with the cover closed. If carrots are thick, add an extra 5 minutes. Transfer carrots to a platter and cool for 5 minutes. Serve warm.