

**GLAZED SPRING CARROTS.**—Wash and scrape Spring carrots, parboil for ten minutes and dry them on a cloth. Return to the saucepan with one heaping tablespoonful of brown sugar, one cup of stock, and one tablespoonful of butter. Boil gently until the carrots are perfectly tender, then remove the cover and boil fast until the stock is reduced to a glaze. Sprinkle with a little chopped parsley and serve with the glaze on them.