

MARGIE'S CARROTS



1 lb. carrots

salt

$\frac{1}{3}$ cup olive oil

pepper

$\frac{2}{3}$ cup maple syrup

1 small garlic clove, minced

lemon juice

tiny pinch of thyme

Cut carrots in half lengthwise. Boil 10 minutes. Drain. Mix olive oil, maple syrup, lemon juice, salt, pepper, garlic and thyme. Spread carrots on sheet pan. Cover with syrup mixture. Bake at 375° for 20 – 30 minutes.