

# Orange-Glazed Carrots

Vegetable

Vegetables

I-12A

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Sliced carrots, drained	2 lb 11 oz	1 qt 3 cups	5 lb 5 oz	3 qt 2 cups	1. Drain sliced carrots. Combine cornstarch with water and set aside for step 3.
Cornstarch		1 Tbsp		2 Tbsp	
Water		1/2 cup		1 cup	2. For 25 servings, place 2 lb 12 1/2 oz (1 qt 3 cups) sweet potatoes into a half-steamtable pan (12" x 10" x 2 1/2"). For 50 servings, place 5 lb 9 oz (3 qt 2 cups) sweet potatoes into a steamtable pan (12" x 20" x 2 1/2").
Butter or margarine		1/4 cup	4 oz	1/2 cup	
Brown sugar, packed		1/4 cup 2 Tbsp	5 1/4 oz	1/2 cup 3 Tbsp	3. For glaze: Combine water-cornstarch mixture, butter or margarine, brown sugar, undiluted orange juice concentrate, nutmeg (optional), and cinnamon. Stir to blend.
Undiluted, frozen orange juice concentrate		1/4 cup 2 Tbsp	7 oz	3/4 cup	
Ground nutmeg (optional)		1/2 tsp		1 tsp	4. Bring to a boil. Remove from heat. Add raisins (optional).
Ground cinnamon		1/2 tsp		1 tsp	
Raisins (optional)		1/2 cup	5 oz	1 cup	5. For 25 servings, pour over the sweet potatoes: 1 1/4 cups 2 Tbsp glaze. For 50 servings, pour over the sweet potatoes: 2 3/4 cups glaze.  CCP Heat to 140 degrees F or higher.  To Bake: Conventional Oven: 375 degrees F, 20 to 30 minutes Convection Oven: 325 degrees F, 15 to 20 minutes
					6. CCP Hold for hot service at 140 degrees F or higher.  Portion 1/4 cup per serving.