



Carrots and Grape (Vermouth)

From Tom and Mary Kay

2 10-ounce packages *Green Giant Crinkle Cut Frozen Carrots*
in butter sauce

3 tablespoons brown sugar

3 tablespoons vermouth

2 teaspoons cornstarch

2 tablespoons water

$\frac{3}{4}$ cups halved green grapes

$\frac{3}{4}$ cups halved red grapes

- Cook carrots to package directions.
- Slit pouch and drain sauce into medium saucepan. Stir in brown sugar and vermouth.
- In small bowl mix cornstarch and water until smooth. Mix into sauce.
- Heat ver low heat, stir constantly until mixture is smooth and slightly thickened.
- Add carrots and grapes and heat 2 or 3 minutes.

