

Carrot Tzimmes

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Ingredients

- 2 bunches carrots
- 2 tablespoons honey
- 1 cup water
- Salt
- 4 tablespoons sugar
- 2 tablespoons margarine or fat
- Juice of 1 lemon

Directions

Cut carrots in small cubes and cover with sugar; stand overnight.

Place carrots and sugar in a saucepan and add 1 cup of water; salt and simmer for 1 hour.

Add honey, lemon juice and margarine and simmer a further hour.