

**Glazed Carrots and Pineapple**

I think you will like this.

2½ cups (3 or 4 large) sliced  
carrots

¾ teaspoon salt

½ cup water

½ cup canned pineapple  
tidbits or chunks, drained,  
reserving syrup

½ to ¾ cup pineapple syrup

1 tablespoon cornstarch

2 tablespoons butter

Cover and cook carrots with salt and water until barely tender. Drain liquid from carrots into measuring cup and add reserved pineapple syrup until you have 1 cup. Pour into saucepan and mix with cornstarch. Cook, stirring constantly until thickened and clear. Stir in butter, add carrots and tidbits. Heat. Serves four.

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