

Creamy Dill Carrots

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Ingredients:

Carrots

Cream

Butter

Flour

Dill Weed

Directions:

1. Cut carrots into bite sized pieces and boil until just cooked
2. In a separate pan, make a roux using the butter and flour
3. Add cream to make a bechamel sauce.
4. Add dill weed to taste
5. Drain carrots and add to dill sauce