

Mushrooms

1 pound mushrooms
½ cup chicken broth
4 tablespoons butter

¼ teaspoon lemon juice
Salt and pepper

Wash, peel and stem the mushrooms. Put into a pan with the butter, chicken broth, lemon juice, salt and pepper. Cook, covered tightly, for 5 minutes. Remove the cover and cook till the broth evaporates. Serves 4-6.

Carrots

1 pound carrots
4 tablespoons butter
¼ teaspoon lemon juice

½ cup chicken broth or consommé
¼ teaspoon sugar

Scrub and peel the carrots and cut into thin slices. Put in a saucepan with the other ingredients. Bring to a boil and cover the pan. Simmer ½ hour or less, until the liquid evaporates. Serve with chopped parsley. Serves 4.

Braised Carrots

1 pound tiny young carrots,
about 3" long
4 tablespoons butter

1 cup beef stock or beef consommé
1 teaspoon flour

Preheat oven to 325°F. Scrub and scrape the baby carrots and leave whole. Cut off the tops and root end. Melt the butter and fry the carrots slowly until brown. Sprinkle with the flour and cook for a few minutes more, stirring. Place in an ovenproof shallow dish. Pour on the beef stock and bake slowly for 1 hour in a 325°F oven.