

## Zesty Carrots

7 medium carrots (about 1 1/2 lbs., scrapped)  
1/2 cup mayonnaise  
2 tablespoons horseradish sauce  
2 tablespoons grated onion  
1/4 teaspoon salt  
1/4 teaspoon pepper  
1/4 cup fine, dry breadcrumbs (or cubed bread)  
1 tablespoon butter, melted  
Paprika

Cut carrots into 2 1/2 - x 1/4" strips. Cook carrots, covered, in a small amount of boiling water for 5 minutes or until crisp-tender. Drain.

Arrange carrots in a shallow 1 1/2 quart casserole. Combine next 5 ingredients, mixing well; spread evenly over carrots. Combine breadcrumbs and butter; sprinkle over mayonnaise mixture. Sprinkle with paprika. Bake at 375 degrees for 15 minutes. Serves 6

I usually double this recipe. I like the look of hand scrapped and cut carrots instead of the baby bagged ones. Can be made the day before!

Betsy Tilghman