

Vegetables

<i>From the Kitchen of Bonnie's Country Classic</i>	
Country Classic Barbecued Carrots	
<ul style="list-style-type: none"> • 2 pounds package of peeled carrots, cut in rounds about 1/4- inch thick and partially cooked • 1/2 pound bacon, cut up 	<ul style="list-style-type: none"> • 1 large onion, chopped • 1 cup Bonnie's Country Classic Original or Mustard Style BB Sauce
<p>Place cooked, cut carrots in ovenproof casserole.</p> <p>In a large frying pan, cook bacon until almost crisp. Drain fat leaving about 1 tablespoon. Add onions and cook until softened. Add Bonnie's Country Classic BBQ sauce. Pour over carrots and toss to combine.</p> <p>Bake covered in preheated 350 degree oven for about 35 to 45 minutes. Test for doneness and bake longer if necessary.</p> <p>Option: Use a double square of foil. Cut baby carrots in half lengthwise. Place on foil. Add onion, bacon bits, 1 cup BBQ Sauce, 2 tablespoons water. Seal foil package. Place on grill. Grill about 30-40 minutes or until tender.</p>	
<i>From the Kitchen of M & W Beef Packers, Inc.</i>	
Roasted Vegetables	
<ul style="list-style-type: none"> • Green & Red Pepper cut into 3 inch pieces • Onion- small (or cut into wedges) • Potatoes- medium peeled & cut in half 	<ul style="list-style-type: none"> • Baby Carrots • $\frac{1}{4}$ cup olive oil • $\frac{1}{2}$ tsp. Dakota Trails Seasoning
<p>Boil potatoes until slightly tender, drain. Boil carrots until slightly tender, drain. Mix oil and seasoning together. Place vegetables in a large bowl and pour mixture over vegetables making sure vegetables are well coated. Place a broiler pan and broil golden brown approximately 20-30 minutes, turning vegetables at least once. Serve warm.</p>	