

## **Carrot Apple Tzimmes for 12**

2 pounds carrots, grated  
3 Tablespoons fine barley  
3 Medium grated apple  
1/3 Cup butter  
1 1/3 cups water  
1 Teaspoon salt  
1 Tablespoon sugar  
1 Teaspoon nutmeg  
1 Teaspoon cinnamon

Combine all the ingredients in a saucepan. Cover and cook over low heat for 2 hours, or until the barley is soft. Watch carefully while cooking and add more water if necessary. The secret to good tzimmes is that it be cooked a long time to blend the flavors.