

# Tammy's Carrot Raisin Salad

1 LB. CARROTS

1/4 CUP RAISINS

1 8 OZ. CAN CRUSHED PINEAPPLE

2 TBSP. MAYONNAISE

1/4 TSP. SALT

Peel, rinse, and grate carrots.

**Tammy's Tip:** Do not use larger grate typically used for Cole slaw. Grate with small grate on hand grater. This small grate makes the carrot pieces smaller and juicier for more flavor. Most food processors do not have a very small grate, so a mandolin or hand grater is needed.



Add pineapple juice and all to grated carrots. Add raisins, mayonnaise, and salt. Mix well. The mayonnaise should be evenly distributed. Put in a serving dish and cover. Refrigerate up to 5 days.

*"This is so delicious. It reminds me of the carrot raisin salad from Chick-fil-A. So, Good Y'all!"*

*- Tammy*