

# CARROT-APPLE-RAISIN SALAD (SERVES 8 )

## INGREDIENTS:

2 pounds carrots  
4 apples  
½ cup raisins  
1-2 lemons  
Optional: salt and pepper

## DIRECTIONS:

1. Wash and dry the carrots. Trim off the tops and bottoms and any damaged pieces. Peel only if necessary. Grate carrots into a bowl.
2. Wash and dry the apples. Do not peel unless very waxy. Grate the apples into the bowl with the carrots. Apples can be grated whole: grate each side of the apple until you reach the core/seeds. Rotate the apple and repeat until only the core is left. Discard the core.
3. Squeeze the juice of one lemon into the bowl, being careful to remove any seeds that may fall in. Stir to combine. Taste. If necessary, add more lemon juice.
4. Add raisins and stir to combine. If desired, season to taste with salt and pepper. (This is not always necessary.) Enjoy!

## TIPS:

- Can be prepared several hours or up to 1 day in advance, covered, and refrigerated until use.