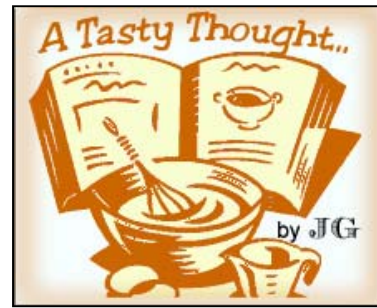


A Recipe compliments of



TRIM ON DOTTED LINE AND
FOLD FOR RECIPE CARD



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Carrot Salad

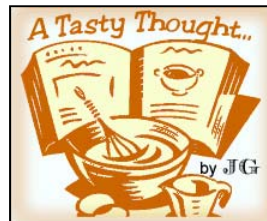
CARROT SALAD is a spring and summer favorite in our household! This simple yet delicious salad tastes best when it is prepared the day before serving. I always use 2 lbs. of carrots, because we can enjoy it at another meal the following day. This is a great side dish for a BBQ.

Ingredients

2 Lbs. Carrots, peeled & shredded
½ Cup Raisins (optional)

Dressing Ingredients

6 TBS. Mayonnaise
2 TBS. Sugar
½ Cup Milk
½ Cup Vinegar (can be cider vinegar)

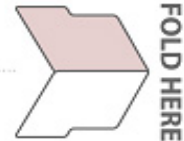


Method

1. Peel & shred washed Carrots.
2. Place shredded Carrots in a large bowl.
3. Optional – Add Raisins.
4. Mix Dressing Ingredients together in a small bowl.
5. Pour over shredded Carrots.
6. Stir everything. Cover and refrigerate.
7. In 2 - 3 hours stir contents again, refrigerate.
8. Repeat step #7 two times.
9. Before serving stir again.
10. Spoon salad in a serving dish, because the carrots/raisins will need to be drained.
11. Refrigerate any leftover salad to be enjoyed the next day.

Enjoy!!!

JG



A Tasty Thought by JG

JG is an expert cook with over 30 years of experience who has been sharing her favorite family recipes on LongmeadowBiz. Her recipes are simple while the results are outstanding.



Check out my blog for additional hints/ recipes at <http://www.atastythought.blogspot.com/>