



## Carrot Pineapple Salad

This salad might look familiar; it's old school. But classics never go out of style. At the kosher deli where I worked in New Jersey, we could not make this fast enough.

You can use pre-shredded carrots for this if you don't want to grate your own. On the other hand, you can use diced fresh pineapple, if you don't like the can.

If you use pre-shredded carrots, canned pineapple, and pre-chopped pecans, this recipe will take less than five minutes to make. And you can make this a day ahead; in fact, it might even be better on the second day. If you want to reduce the sugar in this salad, look for unsweetened coconut. If liquid collects in the bottom of the bowl, mix it in before serving.

Ingredients	Directions
<p><b>For the Salad</b></p> <p>1 LB carrots, peeled &amp; shredded 1 20-oz can, crushed pineapple, drained well ½ C shredded coconut ½ C pecans, chopped</p> <p><b>For the Dressing</b></p> <p>½ C mayonnaise 2 TBSP white vinegar 1 TBSP white sugar 1 TBSP celery seeds (optional)</p>	<ol style="list-style-type: none"><li>1. Peel carrots &amp; shred on the large side of a box grater or use the shredding disc in a food processor</li><li>2. In a large bowl, toss carrots, pineapple, coconut, &amp; pecans together.</li><li>3. In a separate small bowl, whisk together the mayo, vinegar, sugar, &amp; celery seeds if using. Taste. The dressing should be sweet and tart.</li><li>4. Add the dressing to the carrot bowl &amp; mix until combined.</li></ol>

