**Classic Carrot Salad**

RECIPE



**INGREDIENTS**

* 4 pounds carrots
* 2 cups raisins
* 4 cups hot water
* 2 (20 ounce) cans of pineapple tidbits, drained
* 2 cups mayonnaise
* 4 tablespoons sugar

**DIRECTIONS**

1. Place raisins in hot water so they plump back up (approx. 10-15 minutes). Once plumped, drain off water.
2. Drain pineapple tidbits of excess juice.
3. Peel carrots and then grate them.
4. In a large bowl, toss grated carrots with mayo and sugar.
5. Then add in raisins and pineapple and stir until combined.
6. Cover and put in the fridge to chill thoroughly.

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| **Prep Time:** 30 minutes | **Cook Time:** 15 minutes | **Total Time:** 45 minutes | **Yield:** 24 servings |