

# “GRATE” CARROT SALAD!

*A super easy side dish that is quite versatile- use other nuts such as walnuts or almonds, and dried fruit like figs or a tropical medley- garnish with coconut flakes and use coconut nectar instead of hickory bark syrup to dress the salad! Mix leftovers into a batter for Carrot Cake the next day??*

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## Ingredients

1-pound Carrots,  
peeled and ends  
removed

½ teaspoon Salt

6 ounces Pecans,  
toasted & chopped

4 ounces Golden Raisin

¼ Cup Falling Bark  
Farm’s Hickory Bark  
Syrup

Hepp’s Curry Finishing  
Salt

## Directions

Grate carrots into a large bowl and toss with salt.

Combine with remaining ingredients except finishing salt and allow to marinate 20 minutes before serving.

Sprinkle a serving dish with chopped parsley & carrot tops before arranging the carrot salad on top and sprinkling over finishing salt.