

Carrot Raisin Salad

- 8 carrots shredded
- 1 8- ounce can of organic crushed pineapple in juice drained
- 1 cup raisins
- 1/2 cup homemade mayonnaise – see recipe below
- pinch celtic sea salt

Instructions

1. Combine all ingredients and chill for one hour.
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Homemade Mayo:

- 1 cup avocado oil
- 1 large egg (organic, and as fresh as possible)
- 1 teaspoon lemon juice
- 1/2 teaspoon dijon mustard
- 1/4 teaspoon celtic sea salt salt (or more to taste)

Instructions

1. In a pint sized wide mouth mason jar, add all the ingredients.
2. Insert an immersion blender all the way to the bottom, then turn it on high. Leave the immersion blender on the bottom for about 20-30 seconds, until the whole bottom is white. Then slowly lift it up to continue emulsifying. Continue blending until the mixture has thickened to your desired amount. The whole blending process should take about 1-1.5 minutes.
3. Taste for flavor. Feel free to add more salt or lemon juice if preferred.
4. Keep covered in the fridge. Will last for 4 weeks.