

## Shredded Carrot and Beet Salad

*Just Vegetable Recipes:* <http://www.justvegetablerecipes.com>

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3 lg. Carrots, peeled  
1/4 c Raisins  
3 med. Beets, peeled

### Sweet & Sour Dressing:

1/2 c Vegetable oil  
2 Tbsp. Red-wine vinegar  
1 tsp. Sugar  
1/2 tsp. Dry mustard  
1/4 tsp. Salt

1. Using a hand grater or a food processor fitted with the shredding blade, shred carrots and place them in a small bowl. Add raisins.
2. Shred beets and place them in another small bowl.
3. To make the dressing, in a small jar or cruet, combine oil, vinegar, sugar, mustard, and salt. Cover and shake until well mixed. Pour half of the dressing over each bowl of vegetables. Toss each until coated. Cover and refrigerate 15 minutes or until ready to serve.
4. To serve, on a platter, arrange the beets in the centre and surround them with the carrots. Serve immediately.

Preparation time: 15 minutes  
Origin: Reader's Digest, November, 1994  
From the Collection of Candis Compton