Carrot Slaw

Recipe courtesy Alton Brown, 2005

Serves:4 servings

Ingredients

* 2 pounds carrots, approximately 12 to 15 medium
* 1/2 cup mayonnaise
* Pinch kosher salt
* 1/3 cup sugar
* 1/2 cup canned, crushed pineapple, drained thoroughly of all liquid
* 1/2 cup raisins
* 2 teaspoons curry powder
* 1 teaspoon minced garlic
* Pinch celery seed and/or caraway seed, optional

Directions

Wash the carrots and peel, if necessary. Using a vegetable peeler, cut the carrots into wide noodle-shaped strips.

In a large mixing bowl whisk together the mayonnaise, salt, sugar, pineapple, raisins, curry powder, garlic, and celery seed and/or caraway seed, if using. Add the carrots and toss to combine. Serve immediately or refrigerate for 1 hour to serve cold.

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