

## **Asian Carrot slaw**

*A Recipe by Chef Walter Staib*

1 pound carrots, peeled  
1 cup pecans, toasted and chopped  
1 orange, peeled and segmented  
2 tablespoons Rice wine vinegar  
2 tablespoons Citrus Ponzu, optional  
1 tablespoon olive oil  
1/4 cup raisins

Use a box grater or the attachment of a food processor to grate the carrots finely.

Stir together vinegar, ponzu and oil in a small bowl. In a large bowl, combine carrots, pecans, orange peels and raisins. Mix well. Pour dressing over the salad, toss and serve.