

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
¼ 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.