







Coconut Carrot Raisin Salad





Disney's Animal Kingdom Lodge

Boma

Ingredients

-  2 lbs. shredded carrots
-  1 lb. coconut
-  1/2 lb. brown sugar
-  3/4 lb. raisins
-  1/2 lb. ground ginger
-  1 pineapple, whole grilled, peeled, and sliced

Ingredients Dressing

-  8 ounces yogurt
-  1/4 quart white vinegar
-  1/2 tbsp. crushed red pepper
-  1/4 cup mint, chiffonade

Directions

1. Make dressing and set aside.
2. Cook carrots with coconut and brown sugar until carrots are 3/4 done and coated with caramelized sugar.
3. Remove from heat, add raisins and ginger, and stir together. Let cool.
4. Grill pineapple, mix with coconut carrot mix and yogurt dressing.

