

Glazed Carrot Apple Salad

- 4 carrots
- 3 apples, cored and ends cut flat (ends cut flat and cored?)
- 1/2 c each raisins, chopped walnuts
- 1/4 c orange juice
- 3 T maple syrup
- 2 T butter
- 1 t cinnamon (optional)

In a small pot, melt butter and add orange juice, maple syrup and cinnamon. Remove from the heat and cool.

Use a spiralizer to cut carrots and apples into thin strands, or grate them.

In a large bowl, combine all ingredients. Let stand for 15 minutes to blend the flavours.

Jittery Cook