

## Sunshine Salad



1 small pkg. lemon jello  
1 cup boiling water  
8 oz. can crushed pineapple  
2 tblsp. lemon juice  
3 medium carrots, grated  
½ cup chopped pecans  
dash salt  
Mayonnaise (optional)

Drain the pineapple, reserving the juice. Set the pineapple aside for now. To the reserved pineapple juice, add the lemon juice and enough cold water to equal one cup. Dissolve the jello with boiling water. Stir the pineapple juice mixture into the dissolved jello. Pour the jello into a mold or a square baking dish. Place in the refrigerator and chill until beginning to thicken (about 45 minutes to 1 hour). Add the reserved pineapple, carrots, pecans and salt. Stir very well to combine the ingredients. Pour into a mold and chill until set (4 hours or overnight). To serve, cut into squares and top with a small dollop of mayonnaise (if desired).

Enjoy!

*--Never Enough Thyme*  
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