Broccoli Salad

Description

Cold or room temp Broccoli Salad

Summary

Yield: 6
Source: Alyson
Prep Time: 30 minutes
Category: Vegetables
Cuisine: American
Tags: Broccoli

Ingredients

- 10 slices bacon
- 1 head Broccoli, cut into bite sized pieces
- 1/4 cup Red Onion - chopped - Can use onion powder in the mayo.
- 1 cup Raisins or Crazens or Fresh Red Grapes cut in half
- 3 tbsp White or Red wine vinegar
- 2 tbsp White Sugar
- 1 cup mayonnaise
- 1 cup sunflower seeds

Instructions

1. Place bacon in a large deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

2. In a medium bowl, combine the broccoli, onion and raisins. In a small bowl, whisk together the vinegar, sugar and mayo. Pour over the broccoli mixture, and toss until well mixed. Refrigerate for at least two hours.

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3. Before serving, toss salad with the crumbled bacon and sunflower seeds.

Notes:

Add 1/2 of bacon before refridgerating.

Frozen broccoli florets - cooked fast. 1 lb. package per 1 dressing amount.