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.

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.