

Broccoli Salad

This is a great combination of textures.

Ingredients:

- 4 slices bacon
- 5 cups small broccoli florets
- 1/2 cup mayo
- 1 1/2 tsp. cider vinegar
- 1/3 onion (1/4 cup chopped)
- 2 Tbsp. sugar
- 3/4 cup raisins or dried cherries
- 1/3 cup sunflower kernels

Equipment

- Colander
- Large pot



Broccoli Salad:

☑	Directions	Time (min)
	Cut 4 slices bacon into small pieces and cook over medium heat until crisp	5
	Remove bacon to drain on a paper towel	1
	Cut up broccoli into small florets (5 cups)	5
	Peel and chop 1/4 cup onion	2
	Bring a large pot of salted water to a boil	5
	In the hot, salted water, blanch the broccoli until bright green and slightly softened	2 1/2
	Fill a bowl with ice water	1
	Drain broccoli in a colander	1
	Submerge broccoli in ice water	2
	Drain broccoli again	2
	In a bowl, combine 1/2 cup mayo, 1 1/2 tsp. cider vinegar, 1/4 cup onion, and 2 Tbsp. sugar	2
	Toss with broccoli to coat	1
	Add 3/4 cup dried cherries or raisins, bacon and 1/3 cup sunflower kernels	1
	Toss to coat	1
	Refrigerate	60
	Total	1 hr. 32 min.