**Broccoli Salad**

RECIPE

**INGREDIENTS**

* 1 pound bacon
* Salt
* 10 cups small broccoli florets
* 2 cups mayonnaise
* 2 tablespoons cider vinegar
* 2/3 cup chopped red onion
* ½ cup sugar
* 1 ½ cup raisins
* 1 cup sunflower seeds

**DIRECTIONS**

1. Cut the bacon into small pieces and cook over medium heat just until crisp; drain on paper towels.
2. Bring a large saucepan of salted water to a boil. Add the broccoli and blanch until bright green and slightly softened, about 3 minutes. Drain well, run under cold water to stop the cooking, and drain again.
3. In a mixing bowl, combine the mayonnaise, vinegar, onion, sugar and raisins. Add the broccoli and toss the coat with the dressing. Refrigerate for 1 hour.
4. Just before servings, fold in the sunflower kernels and the bacon pieces. Serve immediately.

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| **Prep Time:** 15 minutes | **Cook Time:** 15 minutes | **Total Time:** 90 minutes | **Yield:** 20 servings |