

RECIPE OF THE MONTH!

BROCCOLI SALAD



Broccoli salad is probably one of the most popular salads at every potluck I have eaten my way through. Bowls are quickly emptied by our eager eaters. This salad is a compilation of several we have had. The two items that set it apart are the dried cranberries (in place of raisins) and sunflower seeds. Sweet, salty and crunchy – very high on the yummy scale!



Ingredients:

- 5-6 cups broccoli florets
- 1 cup sharp cheddar cheese thicker, not finely shredded
- 2/3 cup dried cranberries
- 1/2 cup crumbled bacon
- 1/2 cup salted sunflower seeds
- 1/3 cup red onion diced into small pieces

Dressing:

- 3/4 cup mayo
- 1/4 cup sour cream
- 1 1/2 Tablespoon white wine vinegar
- 3 Tablespoons sugar
- 1/4 teaspoon salt
- 1/4 teaspoon pepper

Directions:

1. Combine broccoli florets, cheddar cheese, dried cranberries, bacon, sunflower seeds, and onion in a large bowl.
2. In a separate, small bowl, whisk together mayo, sour cream, vinegar, sugar, salt, and pepper until smooth and well-combined.
3. Pour dressing over broccoli combination and toss or stir well.
4. Broccoli salad may be served immediately, but for best flavor refrigerate for at least one hour before serving. Make sure to toss broccoli salad thoroughly again before serving.