

Broccoli Salad

Courtesy of Tricia Yearwood and the Food Network

Serves 10

- 8oz bacon
- Salt
- 5 cups broccoli florets
- 1 cup mayonnaise (I suggest Dukes or a light mayo)
- 1 TBSP apple cider vinegar
- 1/3 cup chopped onion (I like red onion in this dish for color)
- 1/4 cup sugar
- 3/4 cup raisins (I prefer golden raisins)
- 1/2 cup sunflower kernels

Cut the bacon into small pieces and cook over medium heat until crisp and drain on paper towels.

Bring a large pot 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 or put into an ice bath to stop cooking. Drain again.

In a mixing bowl, combine the mayonnaise, vinegar, onion, sugar and raisins. Add broccoli and toss to coat with the dressing. Refrigerate for 1 hour.

Before serving, fold in the sunflower kernels and bacon pieces. Serve immediately.