



BROCCOLI SALAD

QUICK & EASY

- 1 Head of Broccoli
- 1 Cup Mayonnaise
- 1/3 Cup Granulated Sugar
- 2 TBSP Red Wine Vinegar
- 1/2 lb. Bacon - cooked, drained and crumbled
- 1 Small Red Onion Thinly Sliced

In a small saucepan, blend mayonnaise, sugar, and vinegar over medium heat. Thoroughly warm but do not boil. Remove and let cool.

Prepare bacon over medium-high heat - drain excess fat on paper towels and crumble when cooled.

Rinse broccoli and trim into small pieces of the top cuttings. Par boil for about three minutes.

Combine bacon, broccoli, and red onion and pour on cooled dressing. Toss and refrigerate at least one hour prior to serving.