Broccoli-Bacon Salad

Quick · Make-ahead · Serves a crowd · Serves 4–6

Ken's note: TBD

A cold, raw-broccoli picnic salad. The original dressing used ¼ cup sugar or honey; start with 2 Tbsp and add a little more only if it needs it. Chill at least 30 minutes.

Ingredients

- 4 cups broccoli florets, chopped small
- 6 slices bacon, cooked and crumbled
- ½ cup red onion, diced
- ⅓ cup dried cranberries or raisins
- ½ cup sunflower seeds or toasted almonds
- ¾ cup mayonnaise
- 2 Tbsp apple cider vinegar
- 2 Tbsp sugar or honey, plus a little more to taste
- Black pepper
- Salt

Method

1. In a large bowl, combine the broccoli, onion, cranberries, sunflower seeds or almonds, and bacon.
2. Whisk the mayonnaise, vinegar, and sugar or honey. Pour over the salad and toss until everything is coated. Taste and salt at the end, with pepper. Chill at least 30 minutes.