

# The Best Broccoli Salad

YIELD: ABOUT 10 CUPS

TOTAL TIME: ABOUT 2+ HOURS, FOR CHILLING IF DESIRED

PREP TIME: ABOUT 15 MINUTES

COOK TIME: 0 MINUTES

*If you've never tried this odd combination of ingredients, it's one of those don't knock it until you try it because it actually all works and it's delicious kind of recipes. So many textures and flavors in every bite including crunchy broccoli, crisp celery, salty bacon and sunflower seeds, juicy grapes, and sweet raisins. If you don't like a particular ingredient, omit it or swap it out. I make the salad about 4 hours before I plan to serve it, chill it, and at service the flavors have married and the dressing has softened the broccoli yet it still retains plenty of crunch.*

## INGREDIENTS:

- 5 to 6 cups of small raw broccoli florets (from about 2 large heads of broccoli with stalks discarded)
- 1 1/2 cups red seedless grapes, halved
- 1 cup celery, diced small
- about 3/4 to 1 cup cooked bacon, diced small
- about 3/4 cup sunflower seeds (I use salted)
- about 3/4 cup raisins
- about 3 green onions, trimmed and sliced into thin rounds
- 1 heaping cup mayonnaise (I use light)
- 1/3 cup granulated sugar
- about 2 to 3 tablespoons apple cider vinegar, or as desired for consistency
- 1 teaspoon celery seed
- 1/2 teaspoon freshly ground black pepper, or to taste



## DIRECTIONS:

1. To a large bowl, add the broccoli, grapes, celery, bacon (Tip – Save time by using precooked bacon and zap it in the microwave for about 1 minute to cook), sunflower seeds, raisins, green onions; set aside.
2. To a medium bowl, add the mayonnaise, sugar, 2 tablespoons apple cider vinegar, celery seed, pepper, and whisk to combine. If necessary, add additional apple cider vinegar so that dressing is pourable but still thick. Evenly pour dressing over the salad and toss to combine.
3. Salad may be served immediately but I prefer to cover it and refrigerate for 2 to 4 hours to chill before serving.