



SALAD

BROCCOLI SALAD

MAKES 4-6 SERVINGS

1. Cut the bacon into small pieces and cook over medium heat until just crispy; place on plate with paper towels to drain.
2. In a medium bowl, whisk together white vinegar, sugar, mayo, salt, and pepper.
3. In a large bowl, combine broccoli, cranberries, sunflower seeds, and bacon. Pour the dressing over and mix well.
4. Refrigerate for at least one hour before serving.

INGREDIENTS

- 6-8 Slices of Bacon
- 6 Cups/ ~1 lb of Broccoli Florets Cut and Rinsed
- 1 Cup of Mayonnaise
- 2 Tbs White Vinegar
- 1/4 Cup Sugar
- 1/2 Cup Cranberries
- 1/2 Cup Sunflower Seeds
- Pinch of Sea Salt & Pepper