

## **Broccoli Salad** — submitted by Kathy Mullin

- 1 head fresh broccoli, cut into bite size pieces
- 1 cup cranraisins® (dried, sweetened cranberries)
- 2 tablespoons white sugar
- 3 tablespoons rice wine vinegar
- 1 cup mayonnaise
- 1/4 teaspoon onion powder
- Lots of freshly cracked pepper
- 10 slices bacon, cooked and crumbled
- 1 cup sunflower seeds

In a bowl, whisk together the white sugar, vinegar, mayonnaise, onion powder, and pepper. Stir in broccoli, cranraisins®, and half of the crumbled bacon. Refrigerate for at least 2 hours (overnight is better).

Before serving, toss with most of the sunflower seeds. Garnish with remainder of bacon, another grind of pepper, and the remaining sunflower seeds.

Note: Feel free to experiment with the ingredients! I used a basil-infused vinegar, substituted slivered almonds in place of the sunflower seeds, or small cubes of cheese instead of bacon. Adding grape tomatoes makes it a festive salad for Christmas. Chopped red onion may also be added.