

Broccoli Salad with Sunflower Seeds & Cranberries

2-3 broccoli crowns, just the florets, finely chopped (5-6 cups)
10 bacon slices, crisp-cooked and crumbled
1 / 3c red onion, diced
1 / 3c sunflower seeds
1 / 3c dried cranberries, chopped (golden raisins are equally good)
1 / 2c mayonnaise
2 Tbl apple cider vinegar
2 tsp sugar
Salt and Pepper

1. To a salad bowl, add broccoli, bacon, onion, seeds, and cranberries.
2. In a small bowl, mix mayo, vinegar, and sugar.
3. Pour dressing mixture over salad and toss to coat.
4. Season with salt and pepper to taste.
5. Cover and refrigerate until ready to serve (at least one hour).

From <http://www.alaskafromscratch.com/2012/07/16/broccoli-salad-with-sunflower-seeds-cranberries/>

NOTES

1. This salad is very good without bacon if you don't have it or don't eat meat. The bacon does add, however, that sweet versus salty combination that is so tasty.
2. The small amount of sugar is also optional if you choose to make it so.
3. There's a **bonus** with this salad dressing. It's wonderful for a kale salad. Use the onion, sunflower seeds and craisins, too, even the bacon if you want to. Just substitute a large bunch of kale for the broccoli. Regular curly kale holds the dressing better than lacinato kale but both are quite scrumptious. This salad is best if prepared the day before and allowed to "marinate" in the dressing AND it improves with age so make lots and enjoy for several days.