

Broccoli Salad

4 C. Broccoli Florets (1 large head fresh Broccoli)
8 strips Bacon
1/4 C. Raisins
1/4 C Pecans
1/4 C Onion

Sauce:

3/4 C Mayo
2 TBLS Apple Cider Vinegar
1/2 C Sugar

Rinse Broccoli. Trim off large stems from base. Hold head of stem in your hand and cut the smaller stem off at the very edge of the floret, so all you have is the bitty floret (save stems for future use in broth or soup).

Cook the 8 strips of bacon till very crisp. Drain and chop. Or chop, cook and drain.

Mix broccoli, pecans, raisins and onion together in a zip lock bag. When bacon has cooled, add to mixture. Make the sauce, pour over the mix. Seal the zip bag and mix. Store in the fridge till it's time to eat. Pour into a pretty bowl and you have a wonderful salad.

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