

CHILLED BROCCOLI SALAD submitted by Stella Durke

8 cups broccoli florets - chopped
1 cup raisins
6 slices bacon, fried crisp, drained and crumbled
1/2 cup red onions, diced
1/2 cup dry roasted sunflower seeds
1 cup walnuts or pecans - chopped

Dressing:

1 cup of Mayonnaise
1/2 cup sugar
2 Tbsp Apple Cider Vinegar

Combine salad - broccoli, raisins, bacon, onion, seeds and nuts. In a small container mix dressing. Gently toss dressing into the salad mix to thoroughly coat. Cover and refrigerate for at least an hour.

Meeting, Greeting, Cooking & Eating

Gathering on the 2nd Saturday of each
month at Palmetto Island State Park



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