Broccoli Salad

Recipe from the kitchen of G. White

Ingredients

Salad

- 2 bunches broccoli, florets only
- 1 lb bacon, cut, fried, and drained
- 1 cup red or white onion, finely diced
- 1 cup raisins
- 2 cups sunflower seeds, toasted

Dressing

- 1 cup Miracle Whip
- 1 Tbsp vinegar
- 2 Tbsp sugar, or more to taste

Instructions

1. Fry bacon until crisp; drain well and set aside.
2. Cut broccoli into small florets; discard stems or reserve for another use.
3. Combine broccoli florets, bacon, onion, raisins, and sunflower seeds in a large bowl.
4. Whisk together Miracle Whip, vinegar, and sugar until smooth.
5. Pour dressing over salad and toss to coat evenly.
6. Refrigerate at least 1 hour before serving to allow flavors to meld.

G. White

Broccoli Salad

2 Bunches Broccoli (Flowers)
1 # bacon - cut & fried & drained
1 Cup Onion (Red or White) small pcs.
1 Cup Raisins
2 Cups Sunflower Seeds (toasted)

Dressing:
1 Cup Miracle Whip } sugar to taste
1 T Vinegar (3 T or more)

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