

Grape Broccoli Salad

Put the following in a large bowl:

- 1 LB. FRESH BROCCOLI FLORETS**
- 2 CUPS SEEDLESS GRAPES -HALVED**
(MIXED COLORS OF GRAPES)
- 1 CUP RED ONION, CHOPPED FINELY**
- 1/2 CUP ROASTED SUNFLOWER SEEDS (SALTED)**

Mayo Dressing:

- 1 CUP MAYONNAISE**
- 2 TBSP. RED WINE VINEGAR**
- 1/2 CUP SUGAR**

Mix dressing ingredients. Pour over salad and toss lightly. Let salad marinate long enough at room temperature for sugar to melt. (Let it sit out for at least 2 hours before refrigerating)

Cover and refrigerate until time to serve. Prepare bacon below and store in a Ziplock bag in the refrigerator.

1/2 LB. BACON, COOKED CRISP AND CRUMBLED

Put bacon on salad when it is time to serve it. This will keep bacon crunchy.

"A family Favorite with Grapes added! Just Delicious!" - Tammy