

Broccoli Craisin Salad with Homemade Dressing

Jamie Tarence

Ingredients:

For the Salad:

- 1 head of broccoli, thoroughly rinsed
- ½ Red Onion
- 1 C Dried Cranberries
- ½ C Glazed Nuts - I recommend Sweet and Spicy Pecans

For the Dressing:

- ½ C Mayonnaise
- 2 Tbsp Apple Cider Vinegar
- 2 Tbsp Sugar or Sugar Syrup
- ½ Tsp Celery Seed
- ½ Tsp Salt
- ½ Tsp Black Pepper

Directions:

1. Chop your rinsed broccoli and place it into your salad bowl.
2. Peel and chop one red onion and add to your broccoli.
3. Add your dried cranberries and glazed nuts. I use Sweet and Spicy Pecan Halves and finely chop them so all elements of the salad are consistent.
4. For your dressing, add your mayonnaise, apple cider vinegar, sugar, celery seed, salt, and pepper to a blender and blend. You can also shake these in a mason jar if you don't have a blender handy.
5. Pour your dressing over the salad and mix well, tossing it until all broccoli is well coated.
6. Refrigerate for at least 3 hours before serving.