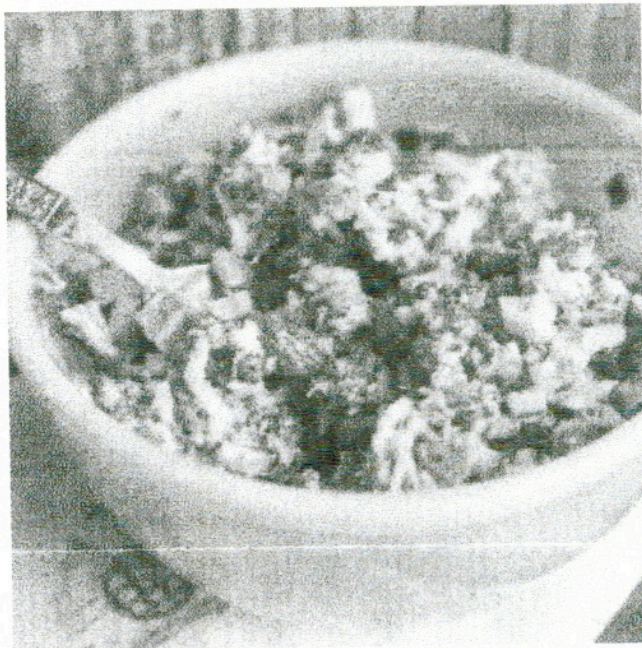


# CLASSIC BACON BROCCOLI SALAD RECIPE ☆☆☆☆

COURSE: SALAD CUISINE: AMERICAN  
PREP TIME: 25 MINUTES TOTAL TIME: 25 MINUTES  
SERVINGS: 6 CALORIES: 783 KCAL  
AUTHOR: KARLYNN JOHNSTON

This bacon broccoli salad is a classic! The secret that makes this the best broccoli salad ever is to chop the ingredients very small, then let the salad sit overnight for max flavor!

Print



## INGREDIENTS

### BROCCOLI SALAD

- 8 cups broccoli florets, chopped very small
- 1/2 cup red onion, finely diced
- 1/2 cup raisins
- 1/3 cup salted sunflower seeds, hulled
- 1/2 pound bacon, cooked and then crumbled into small pieces

### SWEET MAYONNAISE DRESSING

- 1 cup mayonnaise
- 1/4-1/3 cup white sugar
- 1-2 tablespoons white vinegar

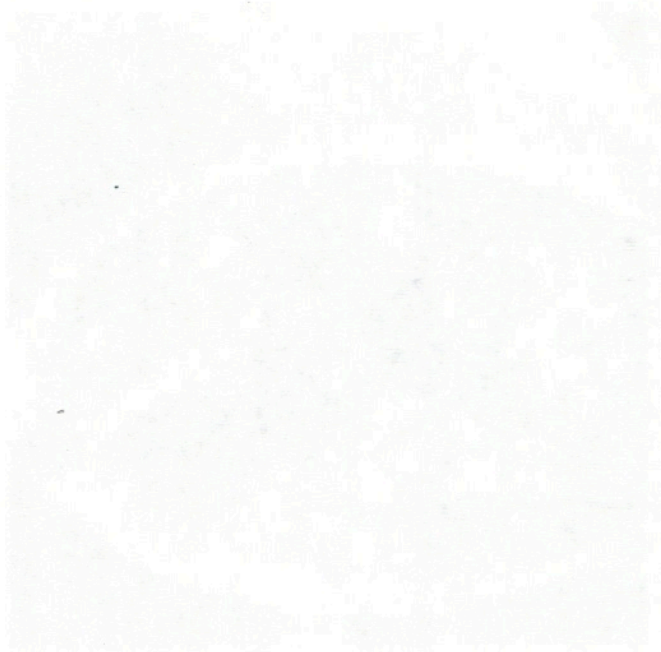
## INSTRUCTIONS

1. Place all of the salad ingredients into a medium sized bowl.
2. Prepare the dressing by mixing the mayonnaise, sugar and vinegar together until smooth. Stir into the salad ingredients.
3. Cover the bowl and let the salad chill - Mary would let it chill overnight and then bring it to the potluck and it was spectacular!
4. Serve cold.





Faint, illegible text or markings in the center of the page, possibly bleed-through from the reverse side.



Faint, illegible text or markings in the lower left quadrant, possibly bleed-through from the reverse side.

Faint, illegible text or markings at the bottom left of the page, possibly bleed-through from the reverse side.