



## Cold Broccoli Salad

Originally posted 20-Mar-2018, Updated 25-Jan-2022

Level: Easy

Prep Time: 20 minutes

Serves: 6

Cooking & Chill Time: About 4 hours



### *Salad:*

2 large heads raw broccoli

$\frac{1}{4}$  or less of a red onion

$\frac{1}{4}$  cup raisins

$\frac{1}{4}$  cup dried cranberries (i.e. Craisins®)

$\frac{1}{2}$  cup roasted, unsalted sunflower nuts

$\frac{1}{2}$  cup sliced almonds

6 slices uncooked bacon (see Notes)

### *Dressing:*

$\frac{3}{4}$  cup mayonnaise

5 tsp. white granulated sugar

5 tsp. Japanese rice vinegar

1. Rinse the raw broccoli. Cut the stems off and cut into bite-sized florets (should make about 4 to 5 cups of florets). Bring a large pot of water with 1 Tbsp. salt to a rapid boil. Blanch the broccoli florets for 2 minutes (1 minute longer if you want your broccoli softer) until crisp tender. With a slotted spoon, remove the broccoli from the boiling water and plunge into an ice water bath. Leave the broccoli in the ice bath for 1 minute. Transfer broccoli to a colander, drain thoroughly. Pat broccoli with a paper towel to remove any remaining water, then place broccoli in a medium-sized mixing bowl. Set aside.
2. Slice red onion very thin. Then cut onion slices into half-inch pieces. Add onion, raisins, dried cranberries, sunflower nuts, and sliced almonds to the broccoli in the mixing bowl.
3. In a small bowl, whisk together the dressing ingredients. Add the dressing to the broccoli/nut mixture. (I didn't use all of the dressing. I used about  $\frac{1}{2}$  of the dressing mixture, but you can add as much as you desire.) Cover and chill in the refrigerator for at least 3 hours.
4. About 45 minutes before serving, preheat the oven to 400°F. Line a baking sheet with foil, then parchment paper. Evenly lay the bacon slices side by side on the parchment paper. Bake for 15 to 25 minutes, turning the bacon slices over once halfway through baking. (I baked my bacon slices for 25 minutes because I wanted them extra crispy. Keep an eye on them after 15 minutes to prevent them from burning.) After baking, transfer each bacon slice to a plate lined with paper towels, to absorb the excess oil. Cut crispy bacon into bite-sized pieces. Mix salad before serving and top with bacon.

### Notes:

- I used Columbus® Hickory Smoked Uncured Turkey Bacon (No nitrates or nitrites added.)