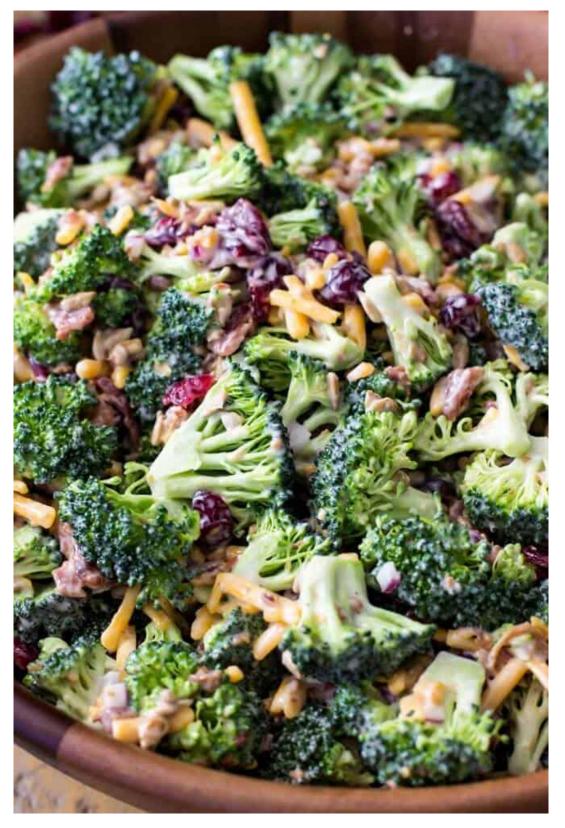


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Broccoli Salad

Ingredients	Quantity	Method
For the Salad: Broccoli florets Cheddar cheese, sharp, grated thick Cranberries, dried Bacon, cooked, crumbled Sunflower seeds, salted Red onion, diced For the Dressing: Mayonnaise Sour cream White wine vinegar Sugar, white Salt Pepper	6 c 1 c 2/3 c ½ c ½ c 1/3 c ¾ c ¼ c 1 ½ tbsp. 3 tbsp. ¼ tsp. ¼ tsp.	 For the Salad: Combine broccoli florets, cheddar cheese, dried cranberries, bacon, sunflower seeds, and onion in a large bowl. For the Dressing: In a separate, small bowl, whisk together mayo, sour cream, vinegar, sugar, salt, and pepper until smooth and well-combined. Pour dressing over broccoli combination and toss or stir well.
Notes: Broccoli Salad may be stored in the refrigerator in an airtight container for up to 3-4 days.		

Serving Size: 8 cups Prep time: 20 minutes Chill time: 1 hour