



**NORTH END
COMMUNITY
RENEWAL CORP.**

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Source: [Broccoli Salad - Sugar Spun Run](#)



Broccoli Salad

Ingredients	Quantity	Method
<u>For the Salad:</u> Broccoli florets Cheddar cheese, sharp, grated thick Cranberries, dried Bacon, cooked, crumbled Sunflower seeds, salted Red onion, diced <u>For the Dressing:</u> 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.	<u>For the Salad:</u> 1. Combine broccoli florets, cheddar cheese, dried cranberries, bacon, sunflower seeds, and onion in a large bowl. <u>For the Dressing:</u> 2. In a separate, small bowl, whisk together mayo, sour cream, vinegar, sugar, salt, and pepper until smooth and well-combined. 3. Pour dressing over broccoli combination and toss or stir well. 4. Broccoli salad may be served immediately, but for best flavor refrigerate for at least one hour before serving. Make sure to toss broccoli salad thoroughly again before serving. 5. Keep refrigerated if not consuming right away.
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