

Broccoli Salad

- 1 head fresh broccoli (approx. 5 cups, cut into bite-size pieces)
- 8 slices cooked bacon, crumbled
- 1/2 cup chopped red onions
- 1/2 cup raisins
- 1 cup shelled sunflower seeds
- 1 cup mayonnaise
- 3 tablespoons Migliore Pomegranate-Quince White Balsamic Vinegar
- 2 tablespoons sugar
- 1/2 cup cherry tomatoes, halved

Place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain, crumble and set aside. In a medium bowl, combine the broccoli, onion, tomatoes and raisins. In a small bowl, whisk together the vinegar, sugar and mayonnaise. Pour over broccoli mixture, and toss until well mixed. Refrigerate for at least two hours. Before serving, toss salad with crumbled bacon and sunflower seeds. Makes 8 Servings.