

U The Lexingtonienne U

BROCCOLI SALAD

- 4 medium-large broccoli crowns
- 7 strips of thick-cut bacon, cooked until crisp, then crumbled
- 1/2 C salted Marcona almonds (you can substitute salted peanuts, cashews, or other nuts)
- 1/2 C raisins

For the dressing:

- 1 C mayonnaise
- 1/4 C apple cider vinegar
- 2 T sugar

Cut broccoli into small, bite-size florets with very little stalk. Rinse thoroughly, then dry completely. (I used a salad spinner, then laid the broccoli pieces out on paper towels to make sure they were totally dry.)

While the broccoli dries, whisk mayonnaise, vinegar, and sugar in a small bowl until smooth.

In a large bowl, toss together broccoli, bacon crumbles, nuts, and raisins. Pour in dressing and mix thoroughly. This salad is best the day it is made.

