



BROCCOLI MANDARIN SALAD

Prep time: 30 min. Cook time: 15 min.
Total time: 45 min + marinating time of 4hrs

This salad is perfect for any potluck get-togethers, as a side dish served with chicken or steak, or even as main dish by adding some seasoned cooked chicken breast. Marinating the broccoli in the dressing for several hours gives it a softer crunch. Along with the crispy bacon, toasted slivered almonds and sweetness from the oranges and raisins, this salad covers all the bases when it comes to flavor.

The Dressing:

2 eggs
½ cup sugar
1 Tsp. cornstarch
1 Tsp. dry mustard
¼ cup white wine vinegar
¼ cup water
½ cup Hellmann's mayonnaise

The Salad:

4 cups broccoli florets
¼ cup raisins
6-8 slices bacon, cooked and chopped
1 ½ cups sliced fresh mushrooms
½ cup toasted slivered almonds
1 (10 oz.) can mandarin oranges, drained
½ red onion, sliced

In a medium saucepan, over low heat, whisk together eggs, sugar, cornstarch and dry mustard. Add in the vinegar and water and cook slowly, whisking often, until thickened. Remove from heat, add the mayonnaise and cool. Once the dressing is cooled, pour into a container with a lid. Add broccoli and cover with the lid. Toss to coat the broccoli then refrigerate for about 4 hours. Once the broccoli is marinated, pour into a large bowl and remaining ingredients. Toss well and serve.

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Recipe adapted from unknown author