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broccoli, grape & cranberry salad

When we say "raw broccoli salad," we're often met with looks of skepticism. But, one bite of this juicy grape, tart cranberry and fresh broccoli salad – creamy, crispy, sweet, sour and salty – is all it takes to make believers even out of the biggest salad cynic!

SERVES: 6-8

ingredients

- 2 large heads of broccoli, chopped into small florets
- 1 1/2 cups red or green grapes, halved
- 1 cup chopped celery
- 1 cup dried cranberries
- 1/4 cup salted sunflower seeds

Creamy Dressing

- 2/3 cup mayonnaise
- 1/2 cup sour cream
- 5 tbsp sugar
- 2 tbsp white vinegar

directions

1. In a large bowl, combine uncooked broccoli, grapes, celery, cranberries and sunflower seeds. Set aside.
2. For the dressing, in a medium bowl, whisk mayonnaise, sour cream, sugar and white vinegar. Pour dressing over broccoli mixture and mix well. Refrigerate at least 1 hour before serving.



julie albert & lisa gnat

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