

Jo's Broccoli Salad

Shared with 1st Heatherdale Scout Group families at the Family Camp in 2013

Salad:

2 – 3 large heads of broccoli
250g bacon, finely sliced
½ cup celery, diced
¼ cup of sunflower seeds
¼ cup of pine nuts
¼ cup salted cashews, chopped
¼ cup almonds, chopped

Optional ingredients:

½ cup sliced spring onions
½ cup sultanas

Dressing:

1 cup mayonnaise
½ cup sugar
2 – 4 tablespoons white vinegar

Break broccoli into small pieces/florets, removing all stems (can use stems for soup or stock). Fry bacon until crisp and drain on kitchen paper. Lightly dry roast cashews and almonds on one oven tray and sunflower seeds and pine nuts on another oven tray. Set cashews, almonds and bacon aside to cool. Combine broccoli, celery, sunflower seeds and pine nuts. If using spring onions and sultanas, add to the broccoli mixture. Mix together dressing ingredients (I use a Tupperware 500ml Quick Shake). Just before serving, add cashews, almonds and bacon to broccoli mixture. Toss with dressing.

Shared by Jo Yeaman (recipe from Andrew's aunt, Bernice Huggard, Christmas 2002)