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Cranberry Broccoli Salad

1-1/4 cups fresh cranberries, chopped

1/4 cup sugar

4 cups broccoli florets

4 cups coleslaw mix (shredded cabbage with carrots)

1/2 cup chopped walnuts

1/2 cup raisins

1/3 cup finely chopped onion

6 slices of bacon, crisp-cooked, drained and crumbled (I double the amount of bacon)

Dressing:

1 cup light mayonnaise

1/4 cup sugar

1 tablespoon white wine vinegar

In a small bowl, combine the fresh cranberries and sugar; cover and chill in fridge until serving time (berries will juice out). In a large bowl, combine broccoli, shredded cabbage, walnuts, raisins and onion. To make dressing, combine all ingredients in a small bowl. Pour over the salad and mix. Chill covered at least 1 hour or up to 24 hours. Just before serving, gently fold in bacon and cranberry mixture.