

Jan's Broccoli Salad

For the Salad Part:

- 3 Large Broccoli stems with florets (or combination of broccoli and cauliflower)
- bacon, fried crisp and crumbled or cut into small pieces (or ham, diced)
- 1/2 cup raisins or dried cranberries
- 1/2 cup toasted sliced or slivered almonds
- 1 small red onion, halved and *thinly* sliced
- 1 1/2 cups sharp cheddar cheese, shredded

Peel broccoli stems and cut into bite-sized pieces. Cut up the florets and add to the stems with the bacon, raisins, almonds, red onion, and cheese. Toss with following dressing.

Creamy Cider Dressing:

- 1 cup mayonnaise (the real stuff tastes best)
- 1/4 cup sugar, or less if preferred
- 2 tbsp. cider vinegar

Mix the dressing ingredients together with a whisk.

Add the dressing to the broccoli mixture, and allow to mellow for a while before serving. Keeps well for one day.