



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

EVERYBODY'S FAVORITE BROCCOLI SALAD

1 bunch broccoli, cut into bite-sized pieces
(about 6 cups)

1/3 cup golden raisins or sweetened dried
cranberries (Craisins)

1/3 cup light mayonnaise

1/3 cup light dairy sour cream

3 tablespoons sugar

3 tablespoons cider vinegar

1 teaspoon Dijon mustard

½ teaspoon garlic salt

¼ cup bacon bits or sunflower kernels

1. Place broccoli and raisins/craisins in large bowl. Set aside.
2. In small bowl, stir together mayonnaise, sour cream, sugar, vinegar, mustard, and garlic salt.
3. Pour over broccoli mixture and toss to coat.
4. Cover and refrigerate for several hours or overnight.
5. Sprinkle bacon bits or sunflower kernels over top.

Makes 8 - 10 servings.

