



Broccoli Salad with Red Grapes Bacon and Sunflower Seeds

Jacob · 28/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

2 hrs 30 mins

Description

This broccoli salad with grapes is a refreshing yet hearty family recipe that has been adopted by all our friends. We never steam a bushel of crabs without having a huge bowl of this salad and corn on the cob on the table. This dish is simply mandatory at every BBQ potluck or pitchin event.

Ingredients

- 8 slices bacon - 1/2 cup sunflower seed kernels - 1 large head broccoli
- cut into bite-size pieces - 1 cup seedless red grapes
- halved - 1/2 cup diced red onion - 1 cup mayonnaise - 3 tablespoons apple cider vinegar - 2 tablespoons white sugar - ground black pepper to taste

Instructions

1. Place bacon in a large skillet and cook over medium-high heat
2. turning occasionally
3. until evenly browned and crisp
4. about 10 minutes. Drain bacon slices on paper towels. Crumble 7 slices of bacon; mix with sunflower seeds in a resealable plastic bag and set aside. Combine broccoli
5. grapes
6. and onion in a large bowl. Whisk mayonnaise
7. vinegar
8. sugar
9. and pepper together in a separate bowl; crumble remaining slice of bacon and fold into dressing. Pour dressing over broccoli mixture; toss to coat evenly. Cover the bowl with plastic wrap and refrigerate for flavors to blend
10. about 2 hours. Sprinkle bacon-sunflower seed mixture over salad before serving; mix well. Cook's Note We sometimes substitute sunflower seeds with chopped pecans or toasted sliced almonds. We always add the crumbled bacon and sunflower seed mixture when it's time to serve. That way
11. it stays nice and crunchy
12. which enhances the overall texture and flavor of the dish.