

BROCCOLI AND CAULIFLOWER SALAD

By Dorothy Zehnder

- 5 cups broccoli, chopped (9 ounces)
- 5 cups cauliflower, chopped (9 ounces)
- 2 tablespoons green onions, chopped
- 2 tablespoons green peppers, diced
- 2 tablespoons celery, chopped
- 1/2 cup peas
- 1/2 cup fried bacon, crumbled
- 1/2 cup shredded cheddar cheese
- 1/4 cup white raisins

Dressing:

- 1/4 cup salad dressing, suggest Miracle Whip
- 3/4 cup mayonnaise (recommend Hellmann's)
- 2 1/2 tablespoons sugar
- 2 tablespoons vinegar
- 1 tablespoon rice vinegar
- 1/4 teaspoon Bavarian Inn All-Purpose Seasoning
- 1/8 teaspoon Bavarian Inn Cajun Seasoning

Put all chopped vegetables and peas, bacon, cheese and raisins in a large mixing bowl. Combine all dressing ingredients in a small bowl. Mix in dressing, little by little, to the vegetable mixture (all of the dressing may not be needed). Stir to coat. Let set in refrigerator 1 to 2 hours before serving for best results.

****Note from Dorothy – This is a great dish for a potluck meal. I do it often and I almost always bring home an empty bowl. It is so easy to assemble too.*