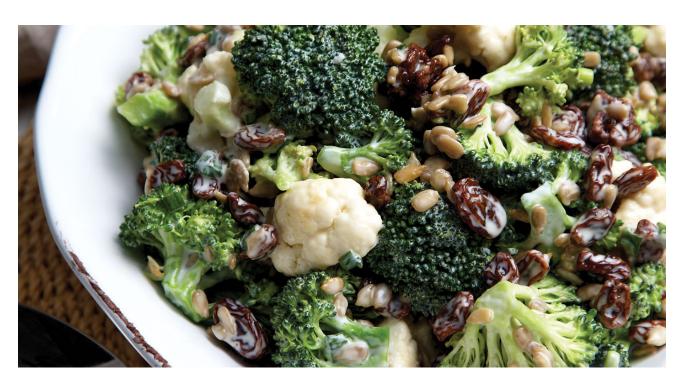


Published in the April 2018 issue of Our State



Broccoli & Cauliflower Salad

Yield: 8 servings.

- 4 cups fresh broccoli florets
- 2 cups fresh cauliflower florets
- 1 cup raisins
- 3 green onions, sliced
- 1 cup Duke's mayonnaise
- 2 tablespoons apple cider vinegar
- 2 teaspoons sugar
- ½ teaspoon salt
- 1 cup salted sunflower seeds, hulled

In a large bowl, combine the broccoli, cauliflower, raisins, and onions. In a small bowl, whisk together the mayonnaise, vinegar, sugar, and salt, until the sugar has dissolved. Pour the dressing over the broccoli-cauliflower mixture; toss to coat. Refrigerate for at least 2 hours. Toss in sunflower seeds before serving.