



Broccoli & Cauliflower Salad

Prep time: 30-45 minutes Cook Time: Servings: 6

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Broccoli Crown		Cut into large florets	1 1/2/Cups
Kosher Salt			1/2/tsp
Buttermilk Dressing			1 /Cup
Lemon Juice			1 /tsp
Mayonnaise			1/4/Cup
Worcestershire Sauce			1 /tsp
Golden Raisins			1/4/Cups
Black Pepper			1/4/tsp
Shredded Cheddar Jack Cheese			6 /Ounces
Small Red Onion		Sliced thin	1 /Each
Italian Parsley		Minced	1 /Tbsp
Cauliflower		Cut into large florets	1 1/2/Cups
Garlic Powder			1/2/tsp
Buttermilk			3/4/Cup
Sunflower Seeds		Roasted	1/4/Cup
Smoked Bacon		Cooked and chopped	6 /Strips

Instructions

1. In a large pot of salted boiling water, blanch the broccoli and cauliflower for 3-minute cook time.
2. Drain the vegetables and shock in ice water to stop cooking.
3. Remove from the water, and let the vegetables drain completely.
4. Mix all of the other ingredients for the dressing and let set at least an hour before serving.
5. Arrange the vegetables on the plates, and garnish with the remaining ingredients finishing with the dressing.

