

Scott's Broccoli Salad

Author: Scott, chef at Long Beach Yacht Club

Source: My friend Joan Walsh, a member of the Yacht Club



Description:

1. Combine dressing ingredients and mix thoroughly.
2. Combine salad ingredients and toss with dressing. Serve.

1 bunch broccoli, raw, chopped
1/2 small red onion, julienned
2 tablespoons dried cranberries
1/2 cup candied walnuts
1/2 cup Stilton cheese, or Blue, crumbled
3/4 cup honey mustard dressing (see below)
1 cup honey
1 tablespoon dijon mustard
1 dash red wine vinegar
Pepper to taste

Categories: Salads, Vegetables/Sides

Carolyn T's Blog:

<http://tastingspoons.blogspot.com>

*Per Serving (excluding unknown items): 1243
Calories; 3g Fat (1.9% calories from fat); 21g Protein;
319g Carbohydrate; 21g Dietary Fiber; 0mg
Cholesterol; 368mg Sodium. Exchanges: 0 Lean Meat;
7 1/2 Vegetable; 0 Fruit; 0 Fat; 18 1/2 Other
Carbohydrates.*