

Broccoli Salad

Yield: 10 servings

2 broccoli heads, cut into small florets
1 medium red onion, finely diced
6 slices of thick bacon, cooked and crumbled
2 cups shredded [mild cheddar cheese](#)
1 cup mayonnaise
1/4 cup white vinegar
1/2 cup sugar

In a large bowl, combine the broccoli, onion, bacon and cheese. In a separate small bowl, whisk together the mayonnaise, vinegar and sugar until the sugar is dissolved. Pour over the broccoli mixture and toss. Cover and refrigerate for at least 3 hours before serving.

For other variations, add any of the following ingredients to the salad: sunflower seeds, sliced almonds, dried cranberries, raisins, peas, cherry tomatoes, or cashews. You may also substitute half of the mayonnaise with non-fat plain yogurt.

Source: [Sargento Cheese](#)