

Old Fashioned Broccoli Salad with Bacon and Pecans

©From the Kitchen of [Deep South Dish](http://deepsouthdish.com)

For the Dressing:

3/4 cup of mayonnaise
2 tablespoons of red wine vinegar
1/8 cup of granulated sugar
1/4 teaspoon of kosher salt
1/4 teaspoon of Cajun seasoning or cayenne pepper, or to taste, optional

For the Salad:

1/2 cup raisins or dried cranberries
1 bunch of raw broccoli
1/2 cup of chopped red onion
1/2 cup of chopped celery
1/2 cup grated carrots
1/2 cup of chopped pecans or walnuts
8 slices of bacon, fried crisp, crumbled and divided
Kosher salt and freshly cracked black pepper, *to taste*

For the dressing, whisk ingredients together until well blended and sugar is dissolved; set aside. Plump the raisins by placing them into a bowl, covering with hot water and letting stand for about 10 minutes. Drain well and set aside. Chop broccoli into florets, discarding the tough stalk ends. Blanch in boiling water for about 1 minute, then plunge into a bowl of ice water to stop the cooking process; drain well and let cool.

Transfer the broccoli to a large serving or storage bowl, add the onions, celery, carrots, raisins, nuts, and half of the bacon; toss to mix. Pour dressing over the broccoli mixture, add salt and pepper, and gently toss; taste and adjust. Refrigerate for at least 1 hour, longer if possible, to let flavors marry. Garnish with remaining cooked bacon and serve. (continued page 2)

Source: <http://deepsouthdish.com> Thank you for supporting my work! Please note that Images and Full Post Content including Recipe ©Deep South Dish. Recipes are offered for your own personal use only and while pinning and sharing links is welcomed and encouraged, do not copy and paste post or recipe text to repost or republish to any social media (such as other Facebook pages, etc.), blogs, websites, forums, or any print medium, without explicit prior permission. Unauthorized use of content from ©Deep South Dish is a violation of both the federal Digital Millennium Copyright Act (DMCA) and copyright law. All rights reserved.

Cook's Notes: Substitute [Old Fashioned Boiled Dressing](#) for the traditional mayonnaise and vinegar dressing. Can also substitute 2 (12 ounce) packages of frozen broccoli florets for the raw. Place in a colander until thawed. Do not blanch. Though sunflower seed meat is traditional (use about 1/4 cup), any other nut will also do, so use your favorite, such as chopped walnuts, chopped pecans or sliced, chopped almonds. I love pecan in this salad. Toss in 1/4 cup of shredded cheddar, if desired right before serving. Substitute dried cranberries for the raisins for a different change. Broccoli salad can be served as a side dish, alone, or on chilled salad plates over shredded lettuce or lettuce leaves, garnishing each serving with the remaining bacon and some sliced cherry tomatoes, if desired. May also add in 2 apples (Gala or Honeycrisp recommended), cored and chopped, right before serving.

Check These Recipes Out Too Y'all!

[Old Fashioned Seven Layer Salad](#)

[Ramen Noodle Salad](#)

[Cornbread Salad](#)