

Bodacious Broccoli Salad

Sue Pegan

- 8 slices bacon
- 2 heads fresh broccoli, chopped
- 1 1/2 c. Cheddar cheese, shredded
- 1/2 large red onion, chopped
- 1/4 c. red wine vinegar
- 1/8 c. sugar
- 2 tsp. ground black pepper
- 1 tsp. salt
- 2/3 c. mayonnaise
- 1 tsp. fresh lemon juice

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, and crumble.

In a large bowl, combine broccoli, cheese, bacon and onion.

Prepare the dressing in a small bowl by whisking together the red wine vinegar, sugar, pepper, salt, mayonnaise and lemon juice. Combine dressing with salad. Cover, and refrigerate until ready to serve.

12 servings