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## **Cranberry Broccoli Salad**

1 ¼ cup fresh cranberries, chopped  
¼ cup sugar  
4 cups small pieces of broccoli florets and stems, lightly steamed (*don't overcook or they will fall apart!*)  
4 cups shredded cabbage and carrot slaw mix  
½ cup chopped walnuts or pecans  
½ cup raisins  
¼ cup minced onion  
6 slices bacon, crisp cooked, drained and crumbled (I don't use)  
1 cup mayonnaise (see note below regarding the dressing)  
3 tablespoons white wine or apple cider vinegar  
1 tablespoon sugar  
1 teaspoon celery seed  
Salt and pepper

In a small bowl, combine the cranberries and sugar; cover and chill in the refrigerator until serving time.

In a large bowl, combine the broccoli, shredded cabbage, walnuts, raisins, onion, and bacon.

In another bowl, combine the mayonnaise, vinegar, sugar, and celery seed; season with salt and pepper. Drizzle salad with mayonnaise dressing. You can use all of it, or season it to taste. Toss to combine. Cover and chill for at least 1 hour or up to 24 hours.

Just before serving, gently fold in the cranberry mixture.

Note: I make a half recipe of the dressing (½ cup mayonnaise, 2 teaspoons sugar, 1 teaspoon celery seed, and 1 ½ tablespoons cider vinegar).

Source: Teresa Maier's Simple Suppers column in the Concord Monitor, November 2003