## CAULIFLOWER AND BROCCOLI

- 1. 1 head cauliflower, broken or sliced
- 2. into sm. flowerets (4 c.)
- 3. 1 bunch broccoli, cut into small size
- 4. pieces (4 c.)
- 5. 1 c. mayonnaise
- 6. 3 tbsp. sugar
- 7. 1/4 c. red wine vinegar
- 8. 6 slices bacon, cooked crisp and
- 9. crumbled
- 10. 3/4 c. nuts, chopped

## Instructions

- 1. Wash and prepare vegetables.
- 2. Cook bacon and crumble.
- 3. Chop nuts.
- 4. Put vegetables in large bowl.
- 5. Mix mayonnaise, sugar, and vinegar in small bowl.
- 6. Pour over vegetables and stir together.
- 7. Add bacon and nuts and stir to mix.
- 8. Cover and refrigerate 4 to 6 hours or overnight before serving.