**BROCCOLI AND BACON SALAD**

All salads are not created equal. Lettuce help you say goodbye to the boring side salad and say hello to this scintillating broccoli and bacon blend that's bursting with flavour. Talk about a great way to veg out Salad

1. 6 cups fresh raw broccoli florets
2. 1/2 cup raisins
3. 2 tbsp. red onion, chopped
4. 12 slices [baconhttp://images.intellitxt.com/ast/adTypes/icon1.png](http://www.mydailymoment.com/recipes/broccoli_and_bacon_salad.php), cooked and crumbled

For dressing:

1. 2 tbsp. vinegar
2. 3 oz. cream cheese
3. 2 tbsp. granulated sugar
4. Dash of pepper
5. 1/8 tsp. garlic salt
6. 1/4 tsp. salt
7. 1 tsp. mustard
8. 1 egg
9. 2 tbsp. [vegetablehttp://images.intellitxt.com/ast/adTypes/icon1.png](http://www.mydailymoment.com/recipes/broccoli_and_bacon_salad.php) oil

**DIRECTIONS:**

Combine all dressing ingredients in blender except the [vegetable oilhttp://images.intellitxt.com/ast/adTypes/icon1.png](http://www.mydailymoment.com/recipes/broccoli_and_bacon_salad.php). Blend until well mixed. Add the vegetable oil and blend. Serve over the salad [ingredientshttp://images.intellitxt.com/ast/adTypes/icon1.png](http://www.mydailymoment.com/recipes/broccoli_and_bacon_salad.php).

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