

Southern Broccoli Salad  
By Kay Chun  
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Total Time: 15 minutes

Servings: 8 to 10

**Ingredients**

Kosher salt (such as Diamond Crystal) and pepper  
8 ounces bacon (any type)  
10 cups (1½ pounds) 1- to 1½-inch broccoli florets  
1 cup mayonnaise  
¼ cup finely chopped red onion  
2 tablespoons apple cider vinegar  
1 tablespoon granulated sugar  
1 cup coarsely grated Cheddar  
½ cup golden raisins  
½ cup roasted, salted sunflower seeds

**Preparation**

1. Bring a large saucepan of salted water to a boil.
2. Heat a large nonstick skillet over medium. Add bacon and cook, turning occasionally, until golden and crispy, 7 to 8 minutes. Transfer to a paper towel-lined plate to drain; discard bacon fat or reserve for another use. Chop the bacon into bite-size pieces.
3. Meanwhile, add broccoli to boiling water and cook until bright green, 1 minute. Rinse under cold water until cool (or transfer to an ice bath). Drain broccoli well and pat dry.
4. In a large bowl, combine mayonnaise, onion, vinegar and sugar and mix well. Add the broccoli, cheese, raisins and sunflower seeds. Season with salt and pepper, and toss until well combined. (If time allows, refrigerate for 30 minutes to 3 hours to allow flavors to meld, stirring occasionally.)
5. Transfer broccoli salad to a serving bowl or platter. Top with bacon. Salad can be served immediately, or refrigerated and served chilled.