



Fresh Broccoli Salad w/ Lemon

Ingredients

- 1/4 cup cider vinegar
- 1/4 cup lemon juice
- 12 servings (1 cup each). 1/2 cup reduced-fat mayonnaise
- 1/4 cup sugar
- 2 tablespoons prepared mustard
- 1 teaspoon garlic salt
- 1/8 teaspoon pepper
- 6 ounces cream cheese, softened

- 14 cups small broccoli florets (about 2-1/4 pounds)
- 12 ounces fresh mushrooms, stems removed, chopped
- 16 bacon strips, cooked and crumbled
- 1 cup raisins
- 1/3 cup chopped red onion
- Lemon wedges, optional

Directions

1. Place the first eight ingredients in a blender; cover and process until smooth.
 2. In a large bowl, combine broccoli, mushrooms, bacon, raisins, and onion. Pour dressing over salad; toss to coat. Refrigerate until serving.
- If desired, serve with lemon wedges.

