

CHELSEA'S SQUAD

Indianette Alumni Tea

October 20, 2007

The Indianette Alumni Tea is next Saturday, October 20th. The food committee needs each squad's help with providing a salad or dessert. Each squad, officers, line officers, and managers are assigned a different recipe. Your group's recipe is below. Each girl on the squad will need to prepare this recipe and bring it to the tea by 10:45 a.m. (the tea begins at 11:30 a.m.). It would be helpful if you could bring it in a disposable container, as we will be replenishing the salads/desserts in decorative bowls throughout the tea.

Broccoli Craisin Salad

Should be made one day ahead of serving.

serves 8

6 slices of bacon or one 4 oz. pkg. of precooked real bacon crumbles- on salad dressing aisle.

2 pounds of fresh broccoli cut into bite size flowerets. This is approx. 3 broccoli crowns.

½ cup raisins

½ cup roasted sunflower kernels

DRESSING:

½ medium red onion chopped

¾ cup sugar

1tsp dry mustard

1/3 cup white vinegar

¾ cup vegetable oil

Cook Bacon Until Crisp. Drain, crumble and set aside. Combine broccoli, raisins and sunflower kernels in a large bowl. In blender or food processor combine dressing ingredients except oil. Pulse and blend a few seconds until combined. While the blender/processor is running, slowly add oil and blend on high speed for 1 minute. Pour dressing over salad, add crumbled bacon and toss to coat. Cover tightly and refrigerate. Toss before serving.