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# Scott's Broccoli Salad

*Scott, chef at Long Beach Yacht Club*

*My friend Joan Walsh, a member of the Yacht Club*

*Internet Address:*



## Servings: 6

1. Combine dressing ingredients and mix thoroughly.
2. Combine salad ingredients and toss with enough dressing to suit your taste. Serve.

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Per Serving (excluding unknown items): 34 Calories; trace Fat (8.0% calories from fat); 3g Protein; 6g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 28mg Sodium. Exchanges: 1 Vegetable; 0 Fruit.

1 bunch broccoli, raw, chopped

1/2 small red onion, julienned

2 tablespoons dried cranberries

1/2 cup candied walnuts

1/2 cup Stilton cheese, or Blue, crumbled

3/4 cup honey mustard dressing (see below)

HONEY MUSTARD DRESSING:

1 cup honey

1 tablespoon Dijon mustard

1 day red wine vinegar

Pepper to taste

Carolyn T's Blog - Tasting Spoons:  
<http://tastingspoons.com>