

## Seasonal Eating

# Broccoli and Grape Salad

- 2 tablespoons red wine vinegar
- 3 tablespoons brown sugar
- 1/2 teaspoon dry mustard
- 1 1/2 tablespoons poppy seeds
- 1/4 teaspoon kosher salt
- 1/4 teaspoon black pepper
- 2 tablespoons mayonnaise
- 1/2 cup olive oil
- 1 large crown broccoli, chopped into small florets
- 2 ribs celery, sliced
- 1 green onion, white and green parts, sliced
- 2 cups halved red seedless grapes
- 1 cup dried cherries or cranberries
- 1/2 cup toasted, slivered almonds

In a medium bowl, whisk together the vinegar, sugar, mustard, poppy seeds, salt, pepper and mayonnaise. Add the olive oil in a steady stream while whisking. Set aside. In a large bowl, combine the broccoli, celery, green onion, grapes and cherries. Add the dressing mixture and stir to coat. Cover and refrigerate until ready to serve. Stir in almonds just before serving.