

## **Broccoli Mandarin Salad**

**Source: The Best of The Best  
(6 servings)**

### Dressing:

- 2** Eggs
- 1** TSP Cornstarch
- 1** TSP Dry Mustard
- ¼** Cup White Wine Vinegar
- ¼** Cup Water
- ½** Cup Mayonnaise

### Salad:

- 4** Cups Fresh Broccoli florets
- ½** Cup Raisins
- 8** Slices Bacon, cooked and chopped
- 2** Cups Sliced fresh mushrooms
- ½** Cup Slivered toasted almonds
- 10** Ounce Can mandarin oranges, drained
- ½** Red Onion, sliced
- ½** Cup Sugar

### To make dressing:

In a saucepan, whisk together eggs, sugar, cornstarch and dry mustard. Add vinegar and water and cook slowly until thickened. Remove from heat and stir in mayonnaise. Cool.

### To make Salad:

Marinate broccoli in dressing for several hours. Add remaining ingredients and toss well.

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