



# TRADITIONS

## COMMUNITIES

### EGG SALAD ON CROISSANT

6 Servings

#### EGG SALAD INGREDIENTS

- 1 dozen eggs
- 1/2 cup mayo
- 4 tbsp. pickle relish
- 1/8 tsp. salt
- croissants

#### RELISH INGREDIENTS

- leaf lettuce
- tomato
- onion
- dill pickle spear



#### DIRECTIONS

Mix together pickle relish and mayo into a large bowl. Add a pinch of salt and mix well. Dice eggs and gently fold into the mayo/relish mixture. This will prevent breaking the yolks, making salad appear yellow. Taste and adjust seasoning, if needed.

Wash lettuce thoroughly. Slice onion and tomato. Quarter pickle spear. Arrange on plate with sandwich and Broccoli Raisin salad. Enjoy!

*Every family has traditions, let us be a part of yours.*



## BROCCOLI RAISIN SALAD

6 Servings

### INGREDIENTS

- 2 large heads Broccoli
- 1/2 cup mayo
- 3 tbsp. white sugar
- 2 tbsp. white vinegar
- 5 slices raw bacon
- 6 tsp. red onion
- 1 oz. dried raisins



### DIRECTIONS

Cook your bacon until crispy, then chop or crumble into pieces. Next, trim your broccoli by chopping off the hard stalk and cutting into bite-sized pieces. Steam your broccoli for 5-7 minutes. If you don't have a steamer, you can place broccoli into a pot of boiling water and blanch for 5 minutes. Transfer broccoli directly into cold water. Cut red onion into thin slices. Make dressing by combining mayo, white sugar and white vinegar - mix until smooth. Make sure all excess water has been drained from broccoli as to not thin your dressing. Fold the onions, bacon, raisins and broccoli into your dressing. Refrigerate until ready to serve.