



MABS' BROCCOLI COSS

6 cups fresh broccoli, cut into small florets
2 cups fresh orange segments, cut into bite size pieces
1 1/2 cups dried cherries or cranberries
2/3 cup roasted, salted sunflower seeds
3 TB red onion, diced

1 cup mayonnaise
1/2 cup orange juice
2 tsp sugar
1 tsp kosher salt
1/8 tsp white pepper

1 TB MABS' ATOMIC MUSTARD

Place first five ingredients into large bowl. Whisk together dressing ingredients separately, then pour over and toss well. Cover tightly and chill at least 1 hour, turning upside down occasionally to coat the broccoli.

FROM THE KITCHEN OF  **MABS'**
Atomic Mustard