

TIM FARMER'S COUNTRY KITCHEN

BROCCOLI SLAW/SALAD

4 tablespoons mayonnaise
1/4 cup sugar
1/4 cup apple cider vinegar
1 tablespoon olive oil
Salt
Pepper
Dill weed
Celery Seed
2 broccoli crowns
3/4 cup carrots, shredded
1 apple, chopped
4-5 figs, chopped
1/2 cup frozen peas
1/4 cup crushed almonds



Mix together mayo, sugar, vinegar, olive oil in bowl. Season with salt, pepper, dill weed and celery seed. Set aside. Cut tops off broccoli and into bite-sized pieces. Add to separate bowl with rest of ingredients. Slowly add sauce mixture to vegetables until well coated, stirring constantly. Place in fridge for 20 minutes before serving.