***Broccoli Carrot Salad***

36 ounces frozen baby broccoli florets, cooked and cooled

1 pound organic carrots, finely chopped in food processor

5 slices bacon, cooked and crumbled

¼ cup diced red onion

½ cup roasted, salted pumpkin or sunflower seeds (I order from [Gerbs](http://www.mygerbs.com/))

1½ cups currants, raisins or sliced grapes

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*Dressing:*

1½ cups mayonnaise (I use Hellman’s)

¼ cup red wine vinegar

⅛ teaspoon salt

⅛ teaspoon pepper

1. Cook broccoli in microwave and allow to cool
2. Cook the bacon until crispy.  Cool and crumble.
3. Whirl carrots in food processor to finely chop
4. Dice the onion
5. In a large bowl, toss together the broccoli, carrots, onion, bacon, pumpkin seeds, and currents
6. In a separate bowl whisk together the mayo, vinegar, salt and pepper
7. Pour the dressing over the broccoli mixture. Toss to coat.
8. Preferably refrigerate at least one hour before serving (overnight is great)