

Marinated Broccoli Salad

Posted on

www.EntertainThePossibilities.com

Recipe Source: [Foodie with Family](#)



INGREDIENTS:

- 1 medium red onion
- 3/4 cup rice vinegar not seasoned
- 2 cups red or black seedless grapes
- 8 crowns broccoli
- 2 medium sized carrots
- 3/4 to 1 cup mayonnaise (start with the smaller amount)
- 1 tablespoon sugar
- 2 teaspoons kosher salt or more to taste, divided
- Black pepper to taste

DIRECTIONS:

- Cut the red onion into small dice and add them to the bottom of a large mixing bowl. Sprinkle with 1 teaspoon of the kosher salt and pour the rice vinegar over the onions. Stir well and let them stand while you prepare the rest of the ingredients.
- Cut the grapes in half; if they're very large, cut them into quarters. Add them to the mixing bowl on top of the onions but do not stir yet.
- Cut the broccoli into bite sized florets – approximately the same size as the grapes. (Reserve the stems for another use, such as soup.) Add the broccoli into the bowl on top of the grapes, but do not stir yet.
- Grate the carrots and add to the bowl.
- Add the remaining ingredients and toss until everything is evenly combined and a thin dressing has formed from the rice vinegar and mayonnaise. If you want it creamier, add a little bit of mayonnaise at a time.

- Transfer to a tightly lidded container and refrigerate for at least an hour before serving but preferably overnight. Mix thoroughly before serving to re-distribute the dressing.
- Leftovers stored in a tightly lidded container in the refrigerator will last for at least 7 days.