

Broccoli Toss Surprise

1 bunch broccoli flowerets,
cleaned and chopped
1 pint fresh mushrooms, cleaned
and sliced into 1/4 inch slices
1 bunch green onions, cleaned and
sliced into 1/8 inch slices
1 cup jumbo black olives, pitted and
sliced into 1/4 inch slices
1 can water chestnuts, drained and sliced
4 hard boiled eggs, sliced

8 slices bacon, cooked until crisp,
drained and chopped
1 cup Hellman's Mayonnaise
1/2 cup sour cream
1 tablespoon lemon juice
1/2 teaspoon black pepper
1/2 teaspoon garlic powder
1/2 teaspoon white sugar
combination of fresh lettuce, spinach
and red-tipped lettuce

In a large mixing bowl, combine broccoli, mushrooms, green onions, olives, water chestnuts, eggs and bacon. Toss well to mix.

In another small bowl combine mayonnaise, sour cream, lemon juice, black pepper, garlic powder and sugar. Stir well to mix.

Line a 2-3 quart bowl with lettuces, arranging them in a "show" of color.

Mix salad dressing ingredients in large bowl with vegetables. Toss to distribute! Spoon into lettuce lined bowl. Preparation time 60 minutes.

I add bacon crumbs and fresh springs of parsley to the top for garnish. One could also add some sliced, black olives for additional garnish.

YIELD: 4-6 servings.

Recipe provided by Bavarian Inn Restaurant 800-BAVARIA <http://www.bavarianinn.com>