



Broccoli Crunch Salad

Serve with

Joseph Phelps Vineyards Sauvignon Blanc

Joseph Phelps Vineyards Viognier

Serves 8 as a main course

- 1 Medium red onion, peeled, quartered and thinly sliced (about 1 cup)
Red wine vinegar to cover onion
- 2 ½ - 3 lb Fresh broccoli
- 8 strips Bacon, platter style (Zoe's if you can find it), cut crosswise into ½" wide strips
- 1 cup Raw cashews
Ground Aleppo pepper to taste
- 1 cup Dried currants

Dressing:

- ¾ cup Apple cider or apple juice
- 2 Tbsp. Cider Vinegar
- 2 Tbsp. Minced shallots
- 2 tsp. Dijon mustard
- ½ cup Extra virgin olive oil
- 1 tsp. Salt
- ½ tsp. Freshly ground black pepper
- 2 Tbsp. Sour cream

1. Place sliced onion into bowl and add red wine vinegar to cover; allow to sit while you are preparing the rest of the ingredients (at least 30 minutes).
2. Bring a large pot of water to boil.
3. While waiting for water to boil, cut stalks from the broccoli crowns and reserve stalks. Separate broccoli crowns into bite-sized florets. Peel stalks and cut into bite-sized pieces.
4. When water is boiling, add broccoli pieces and blanch for 3 minutes in boiling water.
5. Drain broccoli and immediately rinse in cold water to stop further cooking.
6. Cook bacon pieces in heavy-bottomed skillet until crisp. Remove bacon with slotted spoon and drain on paper towels.
7. Add cashews to the skillet and cook over medium low heat, stirring continually to prevent scorching, until cashews are roasted and brown.
8. Remove cashews with slotted spoon, set aside and sprinkle with Aleppo pepper.
9. Drain onion slices, discarding vinegar.
10. Place broccoli, drained onion slices, currants and bacon in a large bowl. Pour dressing over salad and stir to combine well. (If it has been made a day ahead, you may want to whisk briefly.)
11. Add cashews and mix to distribute.
12. Serve at room temperature.



Dressing (*may be made a day ahead and refrigerated*)

1. Combine the apple cider, vinegar and shallots in a small saucepan and bring to a boil over medium-high heat. Cook for 6 to 8 minutes, until the cider is reduced to about $\frac{1}{4}$ cup.
2. Remove from heat.
3. Whisk in mustard, olive oil, salt, pepper and sour cream.