

### **Michigan Broccoli and Cauliflower Salad**

- \* 1 to 1 1/2 large head of fresh Michigan broccoli, broken into small pieces
- \* 1 head of fresh Michigan cauliflower, broken into flowerets
- \* 1/2 medium Michigan onion, chopped
- \* 1/2 pound bacon, fried and crumbled
- \* 1 (8-ounce) package shredded cheddar cheese
- \* 1/2 cup Miracle Whip
- \* 1 to 3 teaspoons soul food seasoning salt (or a combination of garlic, paprika, red pepper and onion salt)

Mix bacon with vegetables, then mix desired seasoning salt with Miracle Whip. Add dressing until all ingredients are coated. Marinate in refrigerator for 1 to 2 hours. Keeps well for 2 to 3 days.