



FUSTINI'S[®]

Grilled Broccoli Salad

Ingredients

- 4 slices bacon, pancetta or prosciutto, chopped
- 1 to 2 heads of broccoli, you want 4 to 5 cups broccoli florets
- [Fustini's Gremolata olive oil](#)
- Kosher salt and freshly cracked black pepper
- 1 large shallot, diced (about ¼)
- ½ cup toasted, sliced almonds

Honey Mustard Vinaigrette

- 3 tablespoons [Fustini's Michigan Apple balsamic](#)
- 2 tablespoons [Pure Michigan honey](#)
- 1 tablespoon [Harwood Gold horseradish maple mustard](#)
- 2 garlic cloves, finely minced or pressed
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1/2 cup [Fustini's Gremolata olive oil](#)

Sharon's Hint

Other ways to cook your broccoli: Use florets and a grill pan or basket, follow the same steps above. As a third option, you can roast the broccoli at 400 degrees F for 20 to 25 minutes. Or you can use the broccoli raw! adapted from howsweeteats.com

Directions

Step 1.

Heat a skillet over medium-low heat and add the chopped bacon. Cook, stirring occasionally until the bacon is golden and crunchy and the fat has rendered. Remove the bacon with a slotted spoon and place it on a paper towel to drain and excess grease.

Step 2.

Preheat the grill to medium heat. To grill the broccoli, slice it top-down into thick pieces in a bowl. Drizzle with olive oil and sprinkle with salt and pepper. Once the grill has been hot for 10 to 15 minutes, place the broccoli pieces on the grill. Grill for 2 to 3 minutes per side, or until it's charred and golden. Remove the broccoli and let it cool slightly, then chop it into pieces.

Step 3.

Once the broccoli has been cooked, place it in a large bowl. Add in the bacon, diced shallot and almonds. Toss the mixture together. Drizzle on half of the dressing and toss the salad well. At this point, you can determine how much more dressing you want to add. You can also add a sprinkle of salt and pepper here if the salad needs that.

Step 4. Honey Mustard Vinaigrette

In a bowl, whisk together the vinegar, honey, mustard, garlic, salt and pepper. Continue to whisk while streaming in the olive oil. This dressing stays great in the fridge in a sealed container for a week or so.