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This salad goes very well as a side for meat. The combination of sweet raisins and crunchy broccoli, onions and walnuts makes this a winner!

3 cups broccoli, washed and broken into small pieces

1/2 cup red onion, chopped

1/2 cup dark raisins

1/2 cup chopped walnuts

1 cup mayonnaise

2 tbs. white vinegar

2 tbs sugar

1/2 tsp ground cinnamon

In a bowl, whisk together the mayo, vinegar, cinnamon and sugar. Set aside.

Place the broccoli, onion, raisins and walnuts in a bowl. Add the dressing and toss well to coat. Refrigerate, covered, for at least 1 hour before serving. Enjoy!

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