
Broccoli Cauliflower Salad

From the Manassas Gourmet Club Dinner
"An English Holiday"
Serves 6 - 8

| Quantity | Ingredients | Preparation Notes |
|----------|--------------------------------------|--|
| 1 | Lemon | Remove rind from lemon and set aside |
| 2 | Cloves Garlic | Combine lemon rind, garlic, salt and water in a large Dutch oven and bring to a boil for 5 minutes |
| 3 Tbsp | Salt | Add cauliflower and broccoli florets and boil about 5 minutes until vegetables are tender |
| 3 qts | Water | Drain vegetables, discard lemon rind and garlic |
| 1 | Med Cauliflower, broken into florets | Rinse under running water |
| 4 C | Broccoli Florets | Arrange vegetables on a platter in rings and put the tomatoes in the center |
| 1 pt | Cherry Tomatoes | Make dressing by combining mayonnaise, lemon juice and mustard in a small bowl, stir well |
| 1 C | Mayonnaise | Cover and chill |
| 2 Tbsp | Fresh Lemon Juice | Serve dressing with salad |
| 1/2 tsp | Dry Mustard | |