

## Crunchy Pasta Salad

1 cup toasted pecans, chopped

8 oz. bow-tie pasta (about half pkg)

1 pound fresh broccoli

1 cup mayonnaise

1/3 cup sugar

1/3 cup diced sweet onions

1/3 cup red wine vinegar

1 teas salt

2 cups seedless red grapes, halved

8 cooked bacon slices, crumbled

1. Prepare pastas according to package directions.
2. Cut broccoli florets from stems and separate into small pieces. Discard any tough outer layers of the stems and finely chop the stems.
3. In large bowl, whisk together mayonnaise, sugar, onion, vinegar and salt. Add broccoli, hot cooked pasta and grapes. Stir to coat. Cover and chill 3 hours.
4. Stir in bacon and pecans just before serving.

Sena Brown