



RECIPE



DISH: BCBLT Wedge Salad



INGREDIENTS

- 4 oz bacon, cut into 1" thick pieces
- 1 head iceberg lettuce, cored and cut into 4 wedges
- 1 tbsp. minced chives for garnish
- ½ cup diced cucumber
- 1 cup cherry tomatoes, quartered

Dressing

- ½ small shallot, finely chopped
- ¾ cup sour cream
- ½ cup buttermilk
- 1 tbsp fresh chives, chopped
- 1 tbsp white wine vinegar
- fine grain sea salt
- freshly ground black pepper
- ½ cup mild blue cheese crumbles

DIRECTIONS

In a skillet over medium-low heat, add the bacon and cook until crisp, flipping frequently (~ 5-7 minutes)

Blue Cheese Dressing

- In a medium-sized bowl, add shallot, sour cream, buttermilk, chives, white wine vinegar, a strong pinch of sea salt, and a grind of black pepper

- Whisk to combine

- Fold in blue cheese crumbles

(Adjust the consistency with additional sour cream or buttermilk, as needed)

Build the salad by placing your wedges on individual plates, then layer on the dressing (recipe above), diced tomatoes and cucumber, bacon and minced chives.