

Iceberg Lettuce Wedge with Bleu Cheese Dressing

A quick and easy treat often seen on the menus of fancy traditional steakhouses. Prepare the bleu cheese dressing at least one day in advance. One medium head of iceberg lettuce will make about four large side salads depending on how hungry you and your guests are.

Tools

Sharp knife and cutting board

Ingredients

One head iceberg lettuce
One recipe bleu cheese dressing
Freshly ground black pepper

Method

Rinse lettuce head. Remove any damaged leaves and stem/core. Carefully slice lettuce into desired number of wedges. Plate lettuce wedges and drizzle enough bleu cheese dressing over them to cover (or to taste).
Top with a few twists of freshly ground black pepper.
Serve immediately.

Variations

Brown one piece of bacon or lardons for each wedge of lettuce you are preparing. Drain bacon on paper towel until it cools, then crumble or coarsely dice. Sprinkle bacon evenly atop each lettuce wedge after you apply the bleu cheese dressing.

If you want to be fancy, coarsely dice about one tablespoon of dried tart cherries or currants and sprinkle them evenly atop each lettuce wedge after you apply the dressing.

Comments

Best if served when lettuce and dressing are very cold.

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