

BLUE CHEESE WEDGE SALAD RECIPE

Salad Ingredients

- Iceberg lettuce washed and cut into fourths
- 8 slices of bacon, cooked and coarsely chopped
- Tomatoes, coarsely chopped (could use halved cherry tomatoes)
- 1 shallot, finely chopped
- Blue Cheese, crumbled
- Blue Cheese Dressing (below)
- Dash of Cherchies® Garlic Seasoning
- Dash of ground pepper
- Chives, chopped (optional for garnish)



Blue Cheese Dressing (can be made ahead)

- 1/2 cup Mayonnaise
- 1/2 cup sour cream
- 1/2 cup buttermilk* (or 1/2 cup half and half + 1 Tablespoon (Tbsp.) white vinegar)
- 1 teaspoon (tsp) Cherchies® Garlic Seasoning
- 1/2 teaspoon (tsp) pepper
- 2 oz. good blue cheese, crumbled
- 1 Tablespoon (Tbsp.) Cherchies® Champagne Mustard

Preparation

1. Prepare the salad dressing by combining all the ingredients in a medium bowl. Set aside. (This dressing can be made at least a day ahead, as the flavors tend to marry if made in advance).
2. Chop the cooked bacon, tomatoes, shallot, and chives (optional) for the salad and set aside.

3. Rinse the lettuce in cool water and remove any outer leaves as necessary. With a sharp knife, cut the lettuce in half, then half again to create four halves. Arrange on individual plates or a platter. (For a fun party idea, make mini wedges for guests, cut them into smaller halves, and arrange them on a platter).
4. Sprinkle a dash of Cherchies® Garlic Seasoning and ground pepper (to taste) on the lettuce wedges. Next, add the salad dressing, tomatoes, bacon, blue cheese, shallots, and chives (optional) for garnish.
5. Serve and enjoy!