



Blue Bliss Wedge Salad

Servings: 4

Preparation Time: 30 minutes

Start to Finish Time: 45 minutes



Delight your guests with a luxurious salad—fresh, elegant, and beautifully presented. Perfect for a special dinner or a simple lunch.

FOR DRESSING:

2/3 cup blue cheese, crumbled

1/4 cup sour cream

1/3 cup buttermilk

1/2 cup mayonnaise

1/4 cup red wine vinegar

1 tablespoon extra-virgin olive oil

1 1/2 tablespoons white sugar

1 clove garlic, minced

1 pinch ground black pepper to taste

FOR SALAD:

3 slices bacon

1 head iceberg lettuce, cut into 4 wedges

2 each Roma tomatoes, diced

1 small red onion, thinly sliced

1/4 cup dried cranberries or Craisons

1/4 cup walnuts, chopped

1/2 cup blue cheese, crumbled

DRESSING/BACON:

Combine 1/2 cup blue cheese, sour cream, buttermilk, mayonnaise, vinegar, olive oil, sugar, garlic, and pepper in a bowl; blend using a hand mixer.

It is best to chill the dressing (for up to 24 hours) prior to serving.

Cook bacon until crisp. Cool on paper towel and chop into crumbles.

BUILD SALAD PLATES:

Build the salad by placing 1 lettuce wedge on each of 4 plates.

Drizzle equal amounts of dressing over each wedge.

Scatter bacon, tomatoes, onion, craisons, walnuts and 1/2 cup blue cheese over each salad.

Enhance your culinary affair with this exquisite and indulgent salad that promises to captivate your guests' taste buds. Ideal for a leisurely lunch or a sophisticated dinner companion, this dish exudes elegance with its use of fresh, high-quality ingredients. The wedge presentation adds a touch of refinement, making it a perfect starter for any special occasion dinner.

Per Serving (excluding unknown items): 459 Calories; 41g Fat (79.3% calories from fat); 15g Protein; 9g Carbohydrate; 1g Dietary Fiber; 58mg Cholesterol; 922mg Sodium; 5g Total Sugars; 1mcg Vitamin D; 258mg Calcium; 1mg Iron; 270mg Potassium; 267mg Phosphorus. Exchanges: .

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