

Iceberg Wedge with Warm Bacon and Blue Cheese Dressing

Recipe courtesy of Draeger's Cooking School

Difficulty: Beginner | Prep Time: 20 min | Serves 6

- 1 cup mayonnaise
- ½ cup buttermilk
- 2 teaspoons freshly squeezed lemon juice
- ½ teaspoon Tabasco sauce
- Kosher salt and freshly ground black pepper, to taste
- ¾ cup crumbled blue cheese
- 2 tablespoons flat leaf parsley, roughly chopped
- ½ cup cucumber, peeled, seeded and small dice



In a medium-sized mixing bowl, whisk together the mayonnaise, buttermilk, lemon juice and Tabasco sauce. Season the mixture with salt and pepper, to taste. Stir in the cheese, parsley and cucumber. Cover and refrigerate for at least 20 minutes.

In a large skillet over medium heat, cook the bacon until golden brown and beginning to crisp. Remove bacon to drain on a paper towel-lined plate. Cover with foil to keep warm.

Arrange lettuce wedges down on their sides on a large platter. Drizzle the dressing over the wedges and spoon the bacon and tomatoes over each wedge, dividing equally. Top with onion slices.