

## **Iceberg Wedges with Applewood Bacon and Blue Cheese Dressing**

Serves 12

1/2 lb blue cheese, crumbled

1/2 cup tarragon vinegar

1/4 cup lemon juice

2 cup olive oil

Jar of roasted red peppers

1 lb thick cut Applewood bacon; cut slices into 1/2" pieces

3 medium size heads iceberg lettuce, cut into 4 wedges each

Coarse ground pepper

1. Mix cheese and olive oil in mixing bowl. Add vinegar and lemon juice.
2. In skillet cook bacon until browned and slightly crisp.
3. Cut roasted peppers into 1/4" slices 2" long
4. Put wedge on plate. Spoon on dressing. Add some bacon pieces and several slices of red pepper as garnish. Add dash of black pepper. Serve.