

Jackson Green Salad

(Note: This is modified from a specialty of Brennan's Restaurant in New Orleans)

Supplies: 3 quarts (12 cups) packed mixed greens
1 ½ cup hearts of palms, cut up
1 ½ cup artichoke bottoms, cut up
½ cup chopped hard-boiled egg
½ cup fried bacon, drained & crumbled
1 cup bleu cheese, crumbled

Dressing: (prepared day before if desired)
2 egg yolks
2 tsp dry mustard
½ cup red wine vinegar
1 ½ cup salad oil
1 tbsp lemon juice
¾ tsp salt
½ tsp white pepper
¾ tsp Worcestershire sauce
1 ½ cup Ricotta

Rinse, dry and crisp the greens in the refrigerator.

Prepare French dressing: put egg yolk and dry mustard in a stainless steel mixing bowl. Add vinegar and gradually whisk in oil; blend in Ricotta.

Sprinkle in salt and pepper, then add lemon juice and Worcestershire sauce.

Mix thoroughly, cover the bowl and allow dressing to stand at room temperature about 30 minutes before serving.

Toss the greens, hearts of palm and artichoke bottoms in a large salad bowl with dressing.

Put salad into 8-10 individual bowls, and sprinkle with 1 tbsp each of chopped egg, bacon, and blue cheese.

Serve with toast squares and olive oil remaining from appetizer.