

Irish Pub Salad

Ingredients:

- 1 cup regular or low-fat Mayonnaise
- 4 tbsp Malt Vinegar or white Wine Vinegar
- 4 tsp chopped fresh Tarragon or $\frac{3}{4}$ tsp dried
- 2 tsp whole grain Dijon mustard
- 4 to 6 tsp Water
- 8 cups torn Boston or Bibb lettuce
- 8 cups selected salad bar ingredients (such as pickled beets, sliced cucumber, diced tomatoes, chopped celery, shredded cabbage and sliced onions)
- 5 pickled hard-boiled eggs, peeled, sliced
- 4 oz Cheddar and/or Blue Cheese, cut into wedges

Directions:

Combine mayonnaise, vinegar, tarragon and Dijon mustard in small bowl and whisk to blend. Whisk in enough water by the tsp to make dressing thin enough to pour. Season dressing to taste with salt and pepper. Arrange lettuce on platter as base of salad. Place salad bar ingredients over lettuce in attractive pattern. Top with sliced hard-boiled eggs. Drizzle dressing over salad. Place cheese wedges at ends of platter and serve.