

HEARTS OF LETTUCE WITH BLUE CHEESE DRESSING

Ingredients:

2 large heads Iceberg Lettuce
Container Cherry Tomatoes
10 oz Blue Cheese
1¼ cup Olive oil
1¼ cup Mayonnaise
3-4 tbsp Red Wine Vinegar

Directions:

Cut each head of lettuce into 6 wedges.
Crumble blue cheese into bowl with fork and whisk in olive oil.
Let stand for 20-30 minutes.
Whisk in mayonnaise and vinegar.
Serve on Lettuce wedges.
Garnish with tomatoes cut in two.