

**JACKSON GREEN SALAD**  
(a specialty at Brennan's - 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 and 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  
1 ½ cup Ricotta

Rinse, dry and crisp the greens in the refrigerator.

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

Sprinkle in salt and pepper, add lemon juice and Worcestershire sauce; Mix thoroughly, cover the bowl and allow dressing to stand at room temperature for about 30 minutes before serving.

Toss greens, hearts of palm and artichoke bottoms in a large salad bowl with dressing. Put salad into 7-8 individual bowls, and sprinkle with 1 tbsp. each of chopped egg, bacon, cheese and chives.

Serve with remaining toast squares and olive oil.