

BLT with Blue Cheese Dressing

Ingredients:

- 12 Bacon slices, chopped
- 1 cup Sour Cream
- 4 tbsp Milk + more if necessary for consistency
- 4 tbsp Cider Vinegar
- 2 Scallions, chopped
- 2 cups crumbled Blue Cheese, divided
- 2 heads of Bibb or Boston lettuce
- 3 Beefsteak Tomatoes, cut into wedges
- 1 pint Blueberries

Preparation:

Cook bacon over medium heat until crisp.
Transfer to paper towels to drain, reserving fat in skillet.
Whisk together 2 tbsp hot bacon fat, sour cream, milk, vinegar, and 1 tsp each of salt & pepper until smooth.
Stir in scallion and 1½ cup blue cheese (thin with additional milk if necessary).
Cut lettuce lengthwise (through stem) into 12 wedges (steal a leaf here and there to make 13th if necessary – see final head count).
Then remove core and arrange each wedge on a plate with tomato wedges.
Stir dressing and spoon over top.
Sprinkle with bacon, remaining ½ cup Blue cheese, and pepper to taste,
Sprinkle blueberries on top.