

BLT w. Blue Cheese Dressing

12 bacon slices, chopped
1 Cup sour cream
4 Tbsp milk, plus additional if necessary
4 Tbsp cider vinegar
2 scallions, chopped
2 Cup crumbled blue cheese, divided
2 Head Bibb or Boston lettuce
2 or 3 beefsteak tomatoes cut into wedges

- 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 ½ tsp each of salt and pepper until smooth, stir in scallion and 1 ½ cup blue cheese, Thin with additional milk if desired.
- Cut lettuce lengthwise (through stem) into 12 wedges, then remove core and arrange each wedge on a plate with tomato wedges. Stir dressing and spoon over top. Sprinkle with bacon, remaining 2/3 cup blue cheese, and pepper to taste. Sprinkle blue berries on top.

WNK
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