

BLT with BLUE CHEESE DRESSING

Ingredients:

- 12 bacon slices, chopped
- 1 cup sour cream
- 4 tbsp + milk
- 4 tbsp cider vinegar
- 2 scallions, chopped
- 2 cups crumbled Blue cheese, divided
- 2 heads of Bibb or Boston lettuce
- 2 or 3 beefsteak tomatoes cut into wedges
- 1 pint blueberries, if available

Directions:

- 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 necessary).
- 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 ½ cup Blue cheese, and pepper to taste.
- Sprinkle blueberries on top.