

Iceberg Wedge with Warm Bacon & Blue Cheese

Total time 70 min

Ingredients:

2 cups mayonnaise
3 tbsp fresh lemon juice
2 tbsp coarsely ground black pepper
2 tsp hot pepper sauce
2 cups coarsely crumbled blue cheese
Buttermilk (optional)
½ lb thick-cut bacon, cut crosswise into 1-inch pieces
2 large heads of iceberg lettuce, cut into 10 wedges, each with some core attached
¾ red onion, very thinly sliced

Directions:

Mix first 4 ingredients in medium bowl.

Add blue cheese and stir until well blended. If too thick, thin with buttermilk.

Cook bacon in large skillet over medium heat until golden brown and beginning to crisp.

Arrange lettuce on plates.

Spoon dressing on top of the lettuce.

Using a slotted spoon, transfer warm bacon onto salads, dividing equally.

Garnish with red onion slices.