



Steakhouse Chopped Salad with Bacon & Blue Cheese

Serves 2-3

INGREDIENTS

- 1 cup Cherry Tomatoes, cut in half
- 1 Garlic Cloves, minced
- ½ tsp Pine Street Market Butcher Salt, plus more to taste
- ½ tsp Sherry Vinegar
- 8 oz. Pine Street Market Bacon Ends
- 3 cups Lettuce, Bibb, Butter, or Romaine Lettuce, cut or torn into bite size pieces
- ½ cup Blue Cheese Dressing (see recipe below)
- ¼ cup Blue Cheese Crumbles

Optional Garnishes:

- 1 Hard Boiled Egg, chopped
- ½ cup Fried Shallots
- ½ cup Walnuts, toasted
- ½ cup Hearty Croutons
- ¼ cup additional Blue Cheese Dressing

PREPARATION

- In a large bowl combine the tomatoes, garlic, Butcher Salt, and vinegar. Mix with a spoon to evenly combine and allow to marinate for 15 – 30 minutes.
- While the tomatoes are marinating, cut the bacon ends into ¼-inch cubes. Add the bacon to a sauté pan and place over medium heat. Cook until crispy, approximately 8 minutes. Transfer the bacon to a plate to cool.
- Once the bacon has cooled to room temperature, add bacon, lettuce, and dressing to the bowl of marinating tomatoes. Toss to evenly combine. Transfer the salad to a large serving platter or individual plates, top with optional garnishes, and serve.

Blue Cheese Dressing

Makes 1 cup

INGREDIENTS

1 cup Greek Yogurt

½ tsp Pine Street Market Butcher Salt, plus more to taste

½ tsp Worcestershire Sauce

½ tsp Lemon Juice

Good Hot Sauce, to taste

2 oz. Crumbled Blue Cheese

PREPARATION

- Add yogurt, Butcher Salt, Worcestershire, lemon juice, and a few dashes of hot sauce to a mixing bowl. Whisk to combine. Slowly whisk in blue cheese, making sure to crumble the cheese without mashing it into a paste.
- Allow the dressing to rest for 5 minutes. Taste for seasoning and adjust as needed.