



The Wedge Salad

Prepared by Stacey Borgmann in our indoor kitchen at Wolf Ranch model.

The classic Wedge Salad is crisp and refreshing with a beautiful presentation that would complement any meal.

Serves
6

Prep Time
20 m

Cook Time
0 m

Difficulty
Easy

Ingredients:

1 Iceberg Lettuce head
3 green onions, chopped
cherry tomatoes
6-8 bacon
Gorgonzola cheese, crumbled
pepper

Creamy Gorgonzola Dressing

1 C sour cream
1 C mayonnaise
4 tsp buttermilk
3/4 C Gorgonzola cheese, crumbled
2 tsp chives
salt and pepper

Directions:

Combine all ingredients for the Gorgonzola Dressing in a bowl and stir to mix. Keep in the refrigerator until ready to serve on top of the lettuce.

Fry 6-8 pieces of bacon, depending on your level of preference. Cool then crumble and set aside. Cut one iceberg head into 6 individual wedges and place on a large serving plate. Chop the green onions and slice the tomatoes in half.

To assemble, add the dressing on top then sprinkle the green onions, cherry tomatoes, bacon, Gorgonzola cheese and pepper on top.