



Red, White & Blue Salad

(Makes 6 Servings)

1½ Cup Romaine hearts, diced 1" x 1"
¾ Cup Thinly sliced Red onion, place in cold water
18 Pieces ¾" sliced ripe tomatoes
6 Tbsp Balsamic Vinaigrette
1 Cup Blue cheese, crumbled
Salt and pepper to taste

1. Place diced romaine hearts down the middle of a chilled medium round platter. Lay out tomatoes and season with salt and pepper. Shingle the tomato slices in a "flower" presentation in the center of the plate on top of the lettuce.
2. Drizzle balsamic vinaigrette around the edges of the lettuce, Ladle blue cheese dressing in the center of the tomatoes, letting it pool down over the tomatoes. Sprinkle crumbled bleu cheese over the dressing.
3. Remove onions from cold water, squeeze out excess water and ball up on the center of the tomatoes. Serve.

Balsamic Vinaigrette (Makes 1 Quart)

- 1 Cup Balsamic Vinegar
- 3 Cups Olive Oil
- 2 Tbsp Dijon Mustard
- 1 Tbsp Salt and Pepper
- 1½ Tbsp Roasted Garlic Puree
- ¼ Cup Brown sugar
- 2 Tbsp Basil, finely chopped
- 1 Tbsp Parsley, finely chopped
- ½ Tbsp Dry Oregano leaves

Place all ingredients in a mixing bowl except oil. Using a wire whisk, whisk in oil slowly to thicken. Stir well before serving

Blue Cheese Dressing (Makes 1¼ Quarts)

- 1 Cup Blue Cheese, crumbled
- 1 Cup Sour Cream
- 2½ Cups Mayonnaise
- ¾ Cup Buttermilk
- 1 Tbsp Apple Cider Vinegar
- ¼ Tsp Coarse ground pepper

Place sour cream, mayonnaise, buttermilk, vinegar and pepper in blender. Blend till smooth making sure to scrape the sides and corners to incorporate all ingredients. Crumble the blue cheese by hand and add to dressing.