



BLT WEDGE SALAD

Yield: 1-2 Servings



INGREDIENTS

BLT WEDGE SALAD

¼ wedge of 1 head of iceberg lettuce

4 Tbsp. blue cheese dressing (see-sub recipe)

2-3 slices of bacon, cut into ½-inch pieces, cooked to your preference

2 hardboiled eggs, chopped

6 cherry tomatoes, halved

5 caesar croutons (see sub-recipe)

4 Tbsp. Joe's Seafood vinaigrette (see sub-recipe)

2 Tbsp. blue cheese crumbles

BLUE CHEESE DRESSING

¾ cup sour cream

¾ cup mayonnaise

2 Tbsp. red wine vinegar

1 Tbsp. green onion, chopped

1 Tbsp. parsley, chopped

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METHOD

FOR CAESAR CROUTONS

1. Preheat the oven to 350°F.
2. Cut the crust off the baguette and tear into 1-inch square pieces.
3. Spread bread pieces onto a baking sheet.
4. Sprinkle garlic, parsley, salt, and cayenne pepper over the bread.
5. Drizzle with clarified butter and toss to coat evenly.
6. Bake for 5–7 minutes or until golden and evenly toasted.

FOR BLUE CHEESE DRESSING

1. Combine all blue cheese dressing ingredients except the blue cheese crumbles in a bowl.
2. Puree with an immersion blender (or food processor/blender) until smooth.
3. Fold in the remaining blue cheese crumbles.

FOR JOE'S SEAFOOD VINAIGRETTE

1. In a small bowl, combine red wine vinegar, sugar, and salt. Stir until dissolved and set aside.
2. In a separate bowl, mix together all other vinaigrette ingredients except the eggs.
3. Using a whisk, mix the vinegar mixture into the other vinaigrette ingredients.
4. Fold in the chopped eggs.

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- ½ tsp. lemon juice
- ½ tsp. salt and pepper
- ½ Tbsp. sugar
- 6 Tbsp. blue cheese crumbles

JOE'S SEAFOOD VINAIGRETTE

- ¼ white onion, diced into ¼-inch pieces
- 2 Tbsp. red wine vinegar
- 1 Tbsp. sugar
- ¼ tsp. salt
- ¾ cup jarred roasted red peppers, drained and diced into ¼-inch pieces
- ½ Tbsp. minced chives
- ½ Tbsp. minced parsley
- ½ cup corn oil (or your favorite neutral oil)
- 3 hardboiled eggs, chopped

CAESAR CROUTONS

- 1 standard size baguette
- 4 Tbsp. clarified butter, melted
- ½ tsp. granulated garlic
- ½ tsp. dried parsley
- ½ tsp. salt
- ⅛ tsp. cayenne pepper

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FOR BLT WEDGE SALAD

1. Place the iceberg lettuce wedge on a plate and layer it with all prepared ingredients in the following order: blue cheese dressing, chopped bacon, halved cherry tomatoes, chopped hard-boiled eggs, caesar croutons, Joe's Seafood vinaigrette, and blue cheese crumbles.

