Bleu Cheese Wedge Salad

Makes 12

**Ingredients**

- 3 iceberg heads
- 5 oz bleu cheese
- 1/3 C buttermilk
- 1/3 C sour cream
- 1/4 C mayonnaise
- 1 T white wine vinegar
- 1/2 t sugar
- 1/4 t garlic powder
- 1/8 t salt and pepper
- 3 tomato, cherry
- 6 green onions
- 24 bacon, uncooked strips

**Instructions**

1. Cook bacon to preference and crumble.
2. In a small bowl, mash blue cheese and buttermilk together with a fork until mixture resembles large-curd cottage cheese.
3. Stir in sour cream, mayonnaise, vinegar, sugar, and garlic powder until well blended. Season to taste with salt and pepper.
4. On each salad plate, place 1 wedge of lettuce turned on its side. Pour blue cheese dressing on wedge. Sprinkle with tomatoes, green onions, crumbled blue cheese, and crumbled bacon. Enjoy!

by Taste Buds Kitchen
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