

## Iceberg Lettuce Wedges With Blue Cheese Dressing

Makes 4 servings

### Blue Cheese Dressing

1 medium head iceberg lettuce, cut into 4 wedges  
6-8 bacon slices, cooked and crumbled  
1/2 cup shredded Parmesan cheese  
1/4 cup chopped fresh chives

POUR Blue Cheese Dressing over lettuce wedges. Combine bacon, cheese, and chives, sprinkle over dressing.

Prep: 20 Min.

### Blue Cheese Dressing:

Makes About 2-1/2 Cups

1 cup mayonnaise  
1 (8-ounce) container sour cream  
1 (4-ounce) package crumbled blue cheese  
1/4 teaspoon salt  
1 tablespoon Worcestershire sauce  
1 teaspoon lemon juice

STIR together all ingredients. Cover and chill until ready to serve.

Prep: 5 Min.

NOTE: To lighten recipe, substitute turkey bacon, reduced-fat mayonnaise, and reduced-fat sour cream.

Cybil B. Talley

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IN Addition to Toppings:

SERVE WITH DILLED TOMATO & Additional BLUE CHEESE & GREEN ONIONS (slice)

GRAPE  
ROMA  
VINE