

CopyCat Outback Steakhouse Salad

Ingredients

For the Salad:

1 head of iceberg lettuce, cored, trimmed of any loose leaves and cut in quarters

1/4 pound or more bacon, cut into dice, cooked and drained

1 recipe Creamy Bleu Cheese Dressing, below

1/4 red onion, sliced thinly

1 package of cherry tomatoes, halved or 2 to 3 whole tomatoes, chunked

1 recipe Simple Balsamic Reduction

Bleu cheese crumbles

Creamy Bleu Cheese Dressing:

2 1/2 ounces Bleu Cheese, crumbled

3 tablespoons buttermilk (plain milk is fine)

3 tablespoons sour cream

2 tablespoons mayonnaise

1 tablespoon white vinegar

1/2 to 1 teaspoon white sugar

1/8 teaspoon garlic powder

salt & pepper to taste

Directions

Add a wedge of iceberg to each of 4 chilled plates. Cook bacon. Drizzle the iceberg with a generous amount of Creamy Bleu Cheese Dressing. Sprinkle with bacon, red onion, and cherry tomatoes. Drizzle with a little Balsamic Reduction. Sprinkle with Bleu Cheese crumbles. Pass with any remaining dressing, if desired.

Mash Blue Cheese with buttermilk until desired consistency. Add rest of ingredients and mix thoroughly. Taste and adjust

seasonings. Cover and refrigerate. Best if sits for at least 30 minutes, better after an hour. Stores well, covered in the fridge for up to two weeks.