

# Wedge Salad

## Ingredients

1 head iceberg lettuce  
6 slices thick cut artisanal bacon, cut into 1" pieces  
1/2 tablespoon olive oil  
1-1/2 cups cherry tomatoes, cut in 1/2  
1/2 tablespoon fresh thyme  
1/2 tablespoon of Nick's Magic Rub  
For The Blue Cheese Dressing:  
2 tablespoons white wine vinegar.  
2 tablespoons C&H Golden Brown Sugar  
1 cup mayonnaise  
3/4 cup sour cream  
3/4 cup buttermilk  
1-1/2 tablespoon chopped chives  
1/4 teaspoon paprika  
1/4 teaspoon onion powder  
1/4 teaspoon sea salt  
1/4 teaspoon pepper  
3/4 cup crumbled blue cheese

1 cup croutons

## Directions

Add the bacon and the olive oil to a nonstick skillet and cook over medium heat until the bacon starts to sizzle. Reduce the heat to medium-low and cook for 3-4 minutes until the bacon pieces are nicely browned and cooked through.

Remove the bacon from the pan with a slotted spoon and place on a dish lined with a paper towel to absorb the extra grease.

Leave the bacon grease in the skillet. We'll use it to cook the tomatoes.

Place the cut tomatoes in a bowl. Add the fresh thyme and Nick's magic rub. Mix well to incorporate all of the flavors.

Cook the tomatoes over medium heat in the skillet with the bacon grease for 1 minute. Remove with a slotted spoon and place in a bowl. Set aside until needed.

In a clean nonstick skillet, cook the white wine vinegar and brown sugar over medium-high heat, stirring constantly, Cook for 2-3 minutes to reduce by 2/3. Remove the skillet from the heat when large bubbles begin to form. Let cool while preparing the dressing.

In a separate bowl, add the mayonnaise, sour cream, buttermilk, chopped chives, paprika, onion powder, sea salt, pepper, and crumbled blue cheese. Then add the cooled reduction of vinegar and sugar. Mix thoroughly.

Remove the outer layer of damaged leaves from the head of iceberg lettuce and cut into quarters to make wedges.

Cut off a thin slice from the bottom rounded side of each wedge so it can rest flatly on the serving plate.

Pour the dressing over each salad wedge and top with tomatoes, cooked bacon, and salad croutons.

Garnish with the remaining chopped chives and serve.