## Serving up something different for Valentine's Day dinner

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Happy Valentine's Day! You're probably thinking that we've lost our minds— it's Valentine's— why aren't we featuring some decadent chocolate dessert or fantastically wonderful beef wellington? Well, we're hoping that maybe the person who doesn't normally do the cooking might be taking a turn in the kitchen and putting together Valentine's dinner.

So, with the idea of keeping it simple, yet impressive, we've shown an iceberg wedge salad. This is one of those recipes that is so old and classic, it's found its way back into fashion again. As a matter of fact, I've found it on the menu of two nice restaurants lately.

We've garnished ours up with a couple of little slices of delightful smoked bacon that we sliced and cooked up. However, you can garnish yours with bacon, diced fresh tomato, chopped fresh chives, just about anything you can think of.



### What's Cookin'

The real key is to get the lettuce nice and crisp. It is actually best if you wash it, then put in a resealable container (with paper towel on the bottom) and let it sit in the refrigerator overnight.

This salad is fairly filling, so for your main course, think something small. Maybe a nice little baconwrapped tenderloin on the BBQ with some grilled asparagus. Then, save yourself the stress and buy a nice little chocolate dessert for you to share.

Don't forget— if the kitchen is not normally your domain, saying that you'll make the Valentine's meal also means you have to supply beverages and you have to cleanup your prep mess! Your guest might be gracious enough to help clean up the dinner dishes, but any pots, pans, bowls dirtied during the creation of the meal is all your job! Also wiping the counters and stovetop!

Have fun and keep cooking!

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## Iceberg Wedge Salad

## SERVES 4 INGREDIENTS

- 1 iceberg lettuce (fresh as possible)
- 8 slices of bacon
- 1/2 cup crumbled blue cheese
- 1 recipe of blue cheese dressing.

#### **METHOD**

Remove core and outer leaf of iceburg lettuce. Run under cold water. Turn upside down on paper towels in a bowl and put in refrigerator to chill for at least one hour.

Cook bacon and set aside.

When ready to serve, cut iceburg lettuce into four wedges, dress with blue cheese dressing and top with remaining blue cheese and bacon slices.

## Blue Cheese Dressing

#### **SERVES 4**

- $\bullet$  1/2 cup crumbled blue cheese
  - 1/3 cup sour cream or plain Greek yogurt
  - 1/3 cup mayonnaise
  - 1/3 cup half and half cream or buttermilk
  - 3 dashes Worcestershire sauce
  - 1/2 tsp Dijon mustard
- freshly ground black pepper

## **METHOD**

Mix all ingredients together and let rest in refrigerator for at least half an hour before serving.



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