



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

California Cobb Salad –

1 head of romaine lettuce, washed, dried and chopped
1 head of butter lettuce, washed, dried and chopped
2 8-ounce chicken breasts, poached or grilled
6 strips bacon, cooked crisp and chopped
2 medium tomatoes, chopped
4 hard-boiled eggs, peeled and quartered lengthwise
1 avocado, peeled and chopped
4 ounces Blue cheese, crumbled
¼ cup fresh chives or scallions, chopped

Vinaigrette:

1 tbl. Dijon mustard
¼ cup red wine vinegar
2 tsp. Worcestershire sauce
1 garlic clove
½ tsp. coarse salt
½ cup extra virgin olive oil
¼ tsp. ground black pepper

Spread the lettuce out on the bottom of a large rectangle platter. Working from one narrow side of the platter to the other, place the remaining ingredients over the lettuce in rows of stripes. Chill in the refrigerator until ready to serve.

Make the vinaigrette: In a medium bowl, whisk together the mustard, vinegar, and Worcestershire sauce. Mince the garlic with salt and mash with the side of a knife until it becomes a paste. Add it to the bowl, whisking constantly. Slowly pour in the olive oil in a thin stream until thick and creamy. Whisk in the pepper and pour over the salad.

Credit: Martha Stewart Living