



Ingredients

For Dressing:

4 ounces Bleu cheese crumbles

½ cup sour cream

½ cup mayo

1 cup buttermilk

juice of ½ a lemon

salt

pepper

For Salad:

1 head iceberg lettuce

1 bosc pear

5 strips bacon

What To Do:

Whisk together bleu cheese, sour cream, mayonnaise, buttermilk and lemon in medium sized bowl. Add salt and pepper to taste and refrigerate for at least 30 minutes.

Peel off the outer pieces of lettuce and cut the head into 4 or 8 wedges. Serve the wedges with slices of cored pear and crumbled bacon.