

Broccoli Salad With Buttermilk Dressing

Servings: 4

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Ingredients

- 1 small Garlic Clove, Smashed
- Kosher Salt
- 2 teaspoons Olive Oil
- 2 teaspoons Dijon Mustard
- ½ cup Buttermilk
- ¾ teaspoons Herbes De Provence
- Freshly Ground Pepper
- 1 lb. Broccoli, Peeled, Thin Slices, 1 Inch Flowerets
- 4 ounces Thickly Sliced Bacon, cut crosswise into ¼" strips
- 1 medium Sweet Onion, Vidalia, see note below
- ½ cup Roquefort Cheese 2 Oz
- Crumbled

Method

1. In a small bowl, mash the garlic with a large pinch of salt. Whisk in the olive oil and mustard, then whisk in the buttermilk in a thin stream. Add the herbes de Provence and a pinch of pepper and let the dressing stand for 30 minutes.
2. Meanwhile, steam the broccoli florets until crisp-tender, about 5 minutes. Plunge the florets into a bowl of ice water. Drain well and pat dry.
3. In a medium skillet, cook the bacon over moderately high heat until browned, about 5 minutes; drain.
4. In a large bowl, toss the broccoli, florets and stems with the sliced onion and the dressing. Sprinkle with the Roquefort and bacon and serve.

Notes

Cut onions in half lengthwise and thinly slice crosswise.