

Cobb Salad

Servings: 6

Source: Food & Wine, March 2000 p. 102

Ingredients

- 2 bunches Watercress, Stemmed & Chopped
- 1 each Romaine And Boston Lettuce
- $\frac{3}{4}$ lbs. Cooked Chicken, Diced
- 8 slices Crisp Bacon, Crumbled
- 3 Hard-Cooked Eggs, Chopped
- 2 Tomatoes, Diced
- 1 Avocado, Diced
- 8 Chives, Chopped
- 2 ounces Roquefort Cheese, Crumbled
- 1 each Garlic, Minced
- 1 teaspoon Dijon Mustard
- 1 tbsp Mayonnaise
- 3 Red Wine Vinegar
- $\frac{1}{4}$ cup Olive Oil
- Salt And Pepper

Method

Chop 2 bunches of stemmed watercress and 1 medium head each of romaine and Boston lettuce.

Toss with $\frac{3}{4}$ lb diced cooked chicken, 8 slices crumbled crisp bacon, 3 chopped hard-cooked eggs, 2 diced tomatoes, 1 diced avocado, 8 chopped chives and 2 oz. crumbled Roquefort cheese.

In a small bowl, mix 1 minced garlic clove, 1 tsp Dijon mustard and 1 tbsp mayonnaise. Add 3 tbsp red wine vinegar, $\frac{1}{4}$ c. olive oil and salt and pepper.

Pour the dressing over the salad, toss and serve immediately.