



Shipwreck Wedge

Yields: 6-8 Servings

Total Time: 30 Minutes

A salad can be a good way to start a meal, and we are pretty proud of our Caesar dressing, to be honest. However, during a recent religious pilgrimage to the Mecca of Cajun and Creole cooking, we came across the finest salad we've ever had. James Beard-nominated Mason Hereford, owner of Turkey and the Wolf, gave us permission to share this beauty, and it is a wedge salad like you've never seen. Imagine a blue cheese dressing that's a cross between the best blue cheese and the best buttermilk ranch you've ever had, and top it with slab bacon, everything bagel seasoning, and some fresh dill to keep this thing fresher than the Prince out in Bel-Air. This is incredibly easy to make and provides such a great salad; it might end up being the highlight of your whole meal. Yeah... It's that good. It uses an Iceberg lettuce, maybe the baddest iceberg since the one that sank the Titanic, so get ready to wreck a great salad and celebrate your next meal in style.

This recipe is courtesy of Mason Hereford and the great folks from Turkey and the Wolf in New Orleans. Check them out, you won't be disappointed.

Ingredients

- 2 Tbsp everything bagel seasoning (you can buy this pre-made, we make our own sometimes, it is ¼ C sesame seeds, ¼ C poppy seeds, ¼ C dried minced garlic, ¼ C dried minced onions, heated over medium heat for 3-5 minutes, then spread on a plate to cool)
- 1 lb. slab bacon, cut into ½ inch cubes, fried and set aside
- 2 heads iceberg lettuce, chopped into wedges
- Kosher salt to taste
- Freshly cracked black pepper
- 2 C homemade chunky blue cheese dressing (see below for ingredients/directions)
- 2 C cherry tomatoes, halved
- Splash of a good extra virgin olive oil
- Juice from ½ a lemon
- Small handful of fresh, torn dill sprigs



Ingredients for Chunky Blue Cheese Dressing

- 10 oz (or 1 ¼ C) of blue cheese crumbles
- 1 C Mayo (Mason says to use Duke's, so that's what we used here)
- ½ C Sour cream
- ¼ C Buttermilk
- 1 Tbsp fresh lemon juice
- 1 Tbsp poppy seeds
- 1 ½ tsp hot sauce (like Tabasco)
- 1 ½ tsp garlic powder
- 1 ¼ tsp onion powder
- 1 tsp freshly ground black pepper
- ½ tsp celery salt
- ½ tsp celery seed
- Kosher salt to taste

Directions for Chunky Blue Cheese Dressing

- In a large glass mixing bowl, mix everything together
- Take a taste, and if you need to add more salt or lemon juice, go for it
- (This will stay in your fridge for a week)

Directions

- Smack the lettuce heads' stems side down on the counter, and remove the bottom stems
- Cut each wedge in half or ¼'s, so they are equal size
- Sprinkle salt and pepper onto each wedge
- In a small mixing bowl, toss the halved cherry tomatoes into olive oil, lemon juice, salt, and pepper
- Pour the dressing over the wedges
- Shake the everything bagel seasoning over everything
- Garnish liberally with the bacon and tomatoes
- Sprinkle the dill all over the wedge, and...
- Take a bite of an incredible salad