



The Wedge

serves 4

1 large head of iceberg lettuce, quartered

1 cup shredded cheddar cheese

1 small tomato, diced

1/4 pound thick-sliced bacon

1 tablespoon Dijon mustard

1/4 cup firmly packed brown sugar

3/4 cup mayonnaise

2/3 cup buttermilk

2 tablespoons powdered cultured buttermilk

1 1/2 teaspoons fresh lemon juice

2 tablespoons fresh Italian parsley, finely chopped

2 tablespoons chives, finely chopped

1 1/2 teaspoons Dijon mustard

salt and pepper, to taste

Preheat the oven to 400° F.

Line a large baking sheet with aluminum foil; place a baker's cooling rack on top. Spray with non-stick cooking spray.

Cut the bacon slices in half; place them in a medium bowl with the tablespoon of Dijon mustard and toss to coat. Lay the bacon slices out on the rack and sprinkle evenly and generously with the brown sugar. Place on the middle rack in the oven and bake for 18 – 20 minutes, until the bacon is crisp and glazed. Once it is cool enough to handle, chop roughly; set aside.

While the bacon is cooking, whisk together the mayonnaise, buttermilk, powdered buttermilk, lemon juice, parsley, chives and mustard until smooth. Taste, and season with salt and pepper; pour into a clean container and refrigerate until ready to use.

Place one wedge of the lettuce on a plate; sprinkle evenly with 1/4 of the glazed bacon, 1/4 of the diced tomato and 1/4 of the shredded cheese. Drizzle with about 2 tablespoons of the Ranch dressing and serve.