

313 MAIN STREET
AMES, IA 50010
515.233.4272

M-W 9:30am-6pm
TH 9:30am-8pm
FR 9:30am-6pm
SA 9:30am-5pm



Cobb Salad-in-a-Jar with Buttermilk Ranch Dressing

Makes 4 salad jars, quart-size

Enjoy this variation of a classic combination of flavors in a hearty, main entrée-style salad. We've added a few more ingredients that almost shift it to a Chef's Salad profile. A piquant dressing awaits at the bottom to top it all off in a delectable fashion when up-ended. Plan the salad's profile in these delicious layers:

Layer 1: Buttermilk Ranch Dressing

Makes about 2 cups

Whisk ingredients together; place 2-3 tablespoons at the bottom of each jar.

1 cup buttermilk
3/4 cup prepared mayonnaise
3 tablespoons apple cider vinegar
1 clove garlic, crushed
2 teaspoons dried chives
1 teaspoon Worcestershire sauce
1/2 teaspoon Dijon Mustard
1/2 teaspoon dried oregano
1/2 teaspoon salt
1/2 teaspoon freshly ground black pepper
3-4 drops of Tabasco sauce

Layer 2: Sturdy Veggies

1 pint grape tomatoes, halved
1/4 medium red onion, thinly sliced

Layer 3: Tender Veggies

1 medium cucumber, sliced into half moons
1 avocado, 1/2-inch dice
1/2 lime, freshly squeezed, toss with the avocado chunks

Layer 4: Protein

4 boiled eggs, thinly sliced
4 oz. smoked turkey, 1/2-inch dice
4 oz. smoked ham, 1/2-inch dice
8 oz. bacon, cooked, then crumbled
1/2 cup shredded cheddar cheese
1/2 cup blue cheese, crumbled

Layer 5: Leafy Greens

1 romaine heart, leaves torn

Directions:

Whisk the dressing ingredients together vigorously until well blended. Prepare the ingredients for the other layers. In quart-sized jars, or in other lidded glass containers, add the layers in the listed order and add a seal-tight lid. Chill until ready to enjoy.