



COOKS ON MAIN

*for the everyday chef*

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### **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.