



Iceberg Wedge with Warm Bacon and Bleu Cheese

Dressing

<i>1 ½ cups</i>	<i>Mayonnaise</i>
<i>2 Tbsp</i>	<i>Fresh Lemon Juice</i>
<i>1 Tbsp</i>	<i>Black Pepper, coarsely ground</i>
<i>1 tsp</i>	<i>Hot Pepper Sauce</i>
<i>1 cup</i>	<i>Bleu Cheese, coarsely crumbled</i>
	<i>Buttermilk</i>
<i>½ lb</i>	<i>Bacon, thick-cut bacon, one inch diced</i>
<i>1 large</i>	<i>Iceberg lettuce, cut into 6 wedges</i>
<i>½</i>	<i>Red Onion, very thinly sliced</i>

Mix first 4 ingredients in a bowl. Stir in bleu cheese and stir until well blended. If to thick thin with buttermilk. Cook bacon in a large skillet until just crisp. Next add the bacon and drippings to the Bleu Cheese mixture mixing well. Cover dressing to keep warm. Place a lettuce wedge on a chilled salad plate. Spoon dressing over the lettuce and garnish with onion slices.