

SONORAN SALAD

Prepared by: Rhonda O'Dell, December 2019

Source: Beyond Parsley

1 large head romaine lettuce, finely chopped - or other salad leaf mixture
1 large tomato, chopped
1 red, yellow or orange pepper chopped
1 medium red onion, chopped
3 oz blue cheese, crumbled
6 slice bacon, fried and crumbled

DRESSING:

3/4 c vegetable oil
1/4 c vinegar
1 clove garlic, minced
1 tsp salt
4 tsp sugar
pepper to taste

Combine dressing ingredients in a jar and shake.

Place romaine on the bottom of an oval or rectangular bowl. Chop all vegetables in uniform size. Arrange each vegetable in a colorful row on top of the lettuce to make a "composed" salad.

Add the dressing just before serving and toss.

