



## *Brown Derby Cobb Salad with French Dressing*

### **Ingredients:**

½ head Iceberg Lettuce	1/ breast Turkey, poached	2 Tbsp. Chives, chopped
½ bunch Watercress Lettuce	6 strips Crisp Bacon	½ cup Bleu Cheese, crumbled
1 small bunch Chicory Lettuce	1 Avocado	1 cup Hollywood Brown Derby's
½ head Romaine Lettuce	3 Eggs, hard-cooked	Old Fashioned French Dressing
2 Medium Tomatoes, peeled		

**Method of Preparation:** Chop all greens very fine and arrange in salad bowl. Cut tomatoes in half, remove seeds, and dice fine. Also fine dice the turkey, avocado, and eggs. Arrange the above ingredients, including the bleu cheese and bacon crumbles, in straight lines across the salad. Arrange the chives diagonally across the above lines. Present this at the table, toss the salad with the dressing, and place on chilled plates with radicchio cup and watercress garnish. Yield: 4 to 6 portions

## *Brown Derby Old Fashioned French Dressing*

### **Ingredients:**

1 cup Water	1 Bead Garlic, chopped	1 Tbsp Ground Black Pepper
1 tsp Sugar	3 cups Salad Oil	1 tsp English Mustard
1-1/2 Tbsp Salt	1 Cup Red Wine Vinegar	1 Cup Olive Oil
1 Tbsp. Worcestershire Sauce	Juice of ½ Lemon	

**Method of Preparation:** Blend together all ingredients except oils, then add olive and salad oils, and mix well again. Blend well before mixing with salad. Keep under refrigeration. Yield 1-1/2 Quarts