

Cleopatra Salad with Blue Cheese and Grapes

Cleopatra Salad with Blue Cheese and Grapes Recipe

Ingredients

- 1 head romaine lettuce, chopped into bite sized pieces, rinsed, and spun dry
- 1 cup red grapes, rinsed and dried
- 4 ounces crumbled blue cheese
- 1/2 cup buttermilk
- 1/4 cup mayonnaise
- 1/4 cup lemon juice
- 1/3 cup extra virgin olive oil
- 1 clove garlic, crushed
- salt and pepper to taste
- 1 cup croutons



Make the salad

Place salad greens, grapes, and cheese in salad bowl.

In small glass bowl or Mason jar with lid, combine buttermilk, mayonnaise, lemon juice, olive oil, garlic, salt, and pepper. Whisk ingredients to emulsify. If using a Mason jar, tighten lid and shake vigorously until liquids are combined.

Sprinkle croutons on top of greens. Dress salad to taste, tossing well.

Refrigerate unused dressing for up to 5 days.

