

## A New Twist On An Old Favorite



**Bacon and blue cheese are the signature flavors of Cobb Salad.**

(NAPSA)—Blue cheese and bacon can add flavor to any meal. That's why more people are using these flavors in everything from appetizers to main dishes to salads. One classic salad, Cobb Salad, uses bacon and blue cheese to create its trademark flavor.

This delightful meal or snack was invented in 1937 when Bob Cobb, owner of the famous Brown Derby in Hollywood, was raiding the restaurant's refrigerator for a late-night snack. The signature flavors of bacon and blue cheese have remained ever since.

Now, one company, Litehouse Foods, has combined the two flavors in one salad dressing for added convenience. Starting with the company's own handcrafted blue cheese, this quality product is made in small batches in its factory in Sandpoint, Idaho.

You can try this new take on a traditional salad favorite.

For more recipes and serving tips, go to [www.litehousefoods.com](http://www.litehousefoods.com).

### **Cobb Salad with Creamy Bleu Cheese Dressing**

- 8 cups (12 oz.) torn romaine lettuce leaves**
- 1 cup (4 oz.) Litehouse Idaho Bleu Cheese Crumbles**
- 1 hard-cooked egg, cut into wedges**
- 1 avocado, cut into thin wedges**
- 1 large tomato, cut into wedges**
- 4 slices bacon, crisply cooked, crumbled**
- 2 boneless, skinless chicken breast halves, cooked, cut into ¼-inch slices (optional)**
- ½ cup Litehouse Bacon Bleu Cheese Dressing & Dip**

**Place salad greens on large platter. Arrange cheese, egg, avocado, tomato, bacon and chicken, if desired, over greens. Spoon dressing over salad just before serving. Makes 4 servings.**