

COBB SALAD TO GO

INGREDIENTS

for the Dressing

3/4 cup canola oil

1/4 cup extra-virgin olive oil

1/4 cup red wine vinegar

1 tablespoon fresh lemon juice

3/4 teaspoon dry mustard

1/2 teaspoon Worcestershire

1/4 teaspoon sugar

1 clove garlic, minced

Kosher salt and freshly ground black pepper, to taste

for the salad (for two one-liter Weck jars)

1/2 head iceberg lettuce, cored and shredded

1/2 head romaine lettuce, chopped

2 ounces blue cheese, crumbled

6 strips cooked bacon, roughly chopped

3 hard-boiled eggs, peeled and cut into 1/2-inch cubes

2 medium tomatoes, seeded, and cut into 1/2-inch cubes

1 can sweet corn, drained

1 boneless skinless chicken breast, cooked and cut into 1/2-inch cubes

1 avocado, peeled, pitted, and cut into 1/2-inch cubes

Kosher salt and freshly ground black pepper, to taste

2 tablespoons chives, minced

DIRECTIONS

Make the dressing: Combine the canola oil, olive oil, vinegar, lemon juice, mustard, Worcestershire, sugar, and garlic in a blender. Purée the ingredients to make a smooth dressing and season with salt and pepper. Set the dressing aside.

Make the salad: In a mixing bowl, combine the iceberg and romaine lettuces. Arrange in your one liter canning jars the ingredients in this order (this is to maintain freshness and to keep some ingredients from crushing: chicken, corn, lettuce mixture, tomatoes, eggs, avocado, bacon, and blue cheese. This mixture will stay fresh in your fridge, covered, for 2-3 days without the dressing applied. To serve, drizzle salad with dressing, season with salt and pepper, and top with chives.