



## Recipe Swap

### CLASSIC BLT SALAD

by Yesterday's Cafe Rutledge

#### Ingredients

- 3 slices of crispy bacon
- lettuce, iceberg or romaine are best
- diced tomatoes, we prefer roma
- 1/2 cup mayonnaise
- 1/4 cup buttermilk
- 2 tbsp apple cider vinegar
- 2 tsp sugar
- dash of salt & pepper
- 1 tbsp poppy seeds (optional)

#### Directions

Bake bacon in a preheated 400 degree oven for 16 min or until crispy. Wash and dry lettuce and cut into bite sized pieces. Dice tomatoes and add bacon and tomatoes over lettuce.

In a separate bowl, whisk mayonnaise, buttermilk, apple cider vinegar, sugar, salt, pepper, and poppy seeds together to make the dressing. Drizzle over salad and enjoy!

Note: Wait to drizzle dressing just before eating to keep your salad crisp.