



### Iceberg Lettuce with Blue Cheese Dressing

- 4 ounces blue cheese, crumbled
- 1 tablespoon Dijon mustard
- 2 tablespoons mayonnaise
- 3 tablespoons champagne or white wine vinegar
- 1 teaspoon dill weed
- 1 teaspoon The Prime Ingredient Original Mediterranean Spice Blend
- ½ teaspoon salt, plus more to taste
- ¼ teaspoon freshly ground pepper, plus more to taste
- Up to ½ cup olive oil
- 1 head iceberg lettuce, core removed, washed

In the bowl of a food processor add 2 ounces of the blue cheese, the mustard, mayonnaise, champagne vinegar, dill weed, The Prime Ingredient Original Mediterranean Spice Blend, salt and pepper. With the motor running, slowly drizzle oil into the processor until the mixture becomes emulsified.

Cut lettuce into 4 wedges and place on a serving dish. Spoon desired amount of dressing over wedges, and garnish with remaining crumbled blue cheese.

Serves 4 large wedges