

ICEBERG WEDGE WITH STILTON AND PANCETTA

Prepared by: Natalie O'Dell Crocker

Source: Appetites

2 ounces pancetta, cubed
1 large shallot, thinly sliced into rings
4 ounces Stilton or other intense blue cheese, finely crumbled and divided
2 tablespoons mayonnaise
1 tablespoon canola oil
1 tablespoon red wine vinegar
1-1/2 teaspoons freshly squeezed lemon juice (~ ½ lemon)
Fine sea salt and freshly ground pepper
½ head of iceberg lettuce
1 teaspoon chopped Italian flat leaf parsley

In a medium skillet, cook pancetta over medium-high heat until crispy, about 8 minutes. Using a slotted spoon, transfer pancetta to a plate lined with a paper towel.

Cook shallot in pancetta fat until soft and slightly caramelized, about 10 minutes. Add ¼ water as needed to prevent sticking. (Alternately you can clean out the skillet with a paper towel and cook the shallots in olive oil.)

In a medium bowl, whisk 2 ounces of Stilton, mayonnaise, canola oil, red wine vinegar and lemon juice until smooth. Season with salt and pepper. If too thick, add 1 tablespoon of water and whisk.

Cut ½ head of iceberg lettuce in half and put on two plates. Spoon 2 to 3 tablespoons of dressing over lettuce and divide pancetta, shallot, remaining 2 ounces of Stilton and parsley between lettuce. Serve remaining dressing on the side.

Natalie's Notes: "I only used 5 ounces of Stilton cheese and it turned out wonderful. Would add croutons and tomatoes next time. I'd make this again."

