

Irish Pub Salad

Recipe courtesy of *Epicurious*

momlogic.com

Ingredients:

- 1/2 cup regular or low-fat mayonnaise
- 2 tablespoons malt vinegar or white wine vinegar
- 2 teaspoons chopped fresh tarragon or 3/4 teaspoon dried
- 1 teaspoon whole grain Dijon mustard
- 2 to 3 teaspoons water
- 4 cups torn Boston or Bibb lettuce
- 4 cups selected salad bar ingredients (such as pickled beets, sliced cucumber, diced tomatoes, chopped celery, shredded cabbage and sliced onions)
- 2 hard-boiled eggs, peeled and sliced
- 4 ounces cheddar and/or blue cheese, cut into wedges

Preparation:

Combine mayonnaise, vinegar, tarragon and Dijon mustard in a small bowl and whisk to blend. Whisk in enough water by teaspoonfuls to make dressing thin enough to pour. Season dressing to taste with salt and pepper. Arrange lettuce on platter as the base of the salad. Place salad bar ingredients over lettuce in an attractive pattern. Top with sliced hard-boiled eggs. Drizzle dressing over salad. Place cheese wedges at the ends of a platter and serve.