



# All-American Salad with Parmesan Peppercorn Dressing

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## Ingredients

### Parmesan Peppercorn Dressing:

- 1 cup (8 ounces) sour cream
- 3/4 cup buttermilk
- 1 1/2 ounces Sartori Classic Parmesan cheese, grated (1/2 cup)
- 1 tablespoon snipped fresh chives
- 2 teaspoons Worcestershire sauce
- 1 garlic clove, minced
- 1/2 teaspoon salt
- Coarsely ground pepper to taste

### All-American Salad:

- 1 head curly lettuce, trimmed and chopped
- 1 cup cherry tomatoes, halved
- 1 cup julienned sweet red bell peppers
- 3 green onions, chopped
- 4 bacon strips, cooked and crumbled
- 1/4 cup fresh parsley leaves
- 2 tablespoons snipped fresh chives
- Shaved Sartori Classic Parmesan cheese

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## Instructions

### Parmesan Peppercorn Dressing:

- 01 Whisk sour cream and buttermilk in a small bowl until smooth. Stir in the parmesan, chives, Worcestershire sauce, garlic and salt. Season with pepper to taste.

### All-American Salad:

- 01 Toss the lettuce, tomatoes, red bell peppers, green onions, bacon, parsley and chives in a large salad bowl. Drizzle with dressing. Garnish with shaved parmesan.

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## Recipe Tips

- Make-ahead tip: The dressing could be prepared and stored in an airtight container for up to three days.
- To make this recipe low carb, use 2 tablespoons of dressing and 1/2 cup cherry tomatoes. Total carbs per serving is 8g.

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## Cheesemonger Tip

Wisconsin leads the production of award-winning parmesan cheese in the U.S. Its buttery, sweet and nutty flavors intensify with age. Grate it, shave it or slice it - serve parmesan on top of soups or in main dishes and everything between.

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