

"1905" Salad & Dressing

Salad Ingredients:

- ½ head iceberg lettuce
- 2 ripe tomatoes, cut in eighths
- ½ cup Swiss cheese, cut in julienne strips
- ½ cup ham, cut in julienne strips (or turkey or shrimp)
- ¼ cup green Spanish olives, pitted
- 2 teaspoons grated Romano cheese



Ingredients:

- 1/8 cup white wine vinegar
- ½ cup extra-virgin Spanish olive oil
- 4 garlic cloves, minced
- 1 teaspoon Worcestershire sauce
- Salt and pepper to taste
- 1 teaspoon oregano
- 2 teaspoons lemon juice

Directions:

Toss together all salad ingredients in a bowl, except Romano Cheese.

Mix garlic, oregano, and Worcestershire sauce in a bowl. Beat until smooth with a wire whisk. Add olive oil, gradually beating to form an emulsion. Stir in vinegar and lemon juice and season with salt and pepper.

Add dressing to salad and toss well.

Add Romano Cheese and toss one more time.

Serves 4.