



Buzz's Salad

The origin of this recipe is from one of our favorite restaurants in Baltimore, The Prime Rib. The salad was named after the founder and co-owner of the restaurant, C. Peter "Buzz" Beler who passed Nov 2, 2019. The below is our adaptation of their original recipe. Their version differs mainly in the dressing, which theirs is comprised of White Balsamic Vinaigrette and the use of Pecorino Romano cheese in lieu of Blue Cheese.

Yield: 1 large diner size single serving
2 Side salads

Ingredients:

- 1 Chopped Romaine Lettuce (first cut vertically down the center and then copped horizontally. This will create an appropriate size bit for serving)
- ½ Avocado chopped
- 1 Plum or Summer Heirloom tomato chopped to bite size pieces
- 1 chopped Hard Boiled Egg
- ¼ Cup Blue Cheese Crumbles
- 3 Tablespoons Blue Cheese dressing (the amount of dressing is a personal preference. Remember, you can always add more if needed but you can't take away)
- Fresh ground black pepper & Kosher salt to taste

Directions:

1. Chop and rinse the romaine lettuce. We like to use a vegetable spinner to ensure the lettuce is washed thoroughly and well dried so as not to make the salad soggy.
2. In a large salad bowl, add all of the ingredients together and toss!

Always remember, a recipe is just a guide. You can adjust the quantities of any of the above based on personal preference.

This salad is truly as simple as it sounds to prepare and always a crowd pleaser. It's the perfect accompaniment to any meal but especially a typical Chop House dish such as Prime Rib or Steak.

Enjoy!