

BLT Salad (from the Bent Creek Brokers Open)

Ingredients

12oz corkscrew shaped pasta

12oz bacon

3 -4 ripe Roma Tomatoes cut into chunks

½ Tablespoon Fresh Thyme

1 Clove Minced Garlic

Kosher Salt and Pepper to taste

½ Cup Milk

½ Cup Mayonnaise

¼ Cup Sour Cream

1 Tablespoon of Ranch Dressing Mix (Powder)

3-5 Cups Chopped Romaine Lettuce

4 Tablespoons Chopped Chives

Directions

Cook Pasta according to directions and cool down quickly. (Do not over cook)

Cook bacon over medium heat until crisp. Remove from pan and drain on paper towels. Discard all but 3 Tablespoons of drippings from the pan.

Add Garlic to the remaining Hot Bacon Drippings then add the Tomatoes and Thyme. Salt and pepper to taste then toss until tomatoes are warmed through. Remove from pan and cool as quickly as possible to stop the cooking.

Mix the Mayonnaise, Sour Cream, Milk and Ranch Dressing Powder together in small bowl.

Toss the cooled Tomato Mixture and cooled Pasta together then mix well with ½ of the Ranch Mayo Mixture. Cover and refrigerate all ingredients overnight

When you are ready to serve, chop up the Bacon and mix with Pasta, Lettuce and remaining Ranch Mayo Mixture.

Garnish with Chopped Chives and serve.

--Makes about 4 large servings. Can also be served warm by combining all of the ingredients while they are still hot and serving immediately.