

Turkey Cobb Salad

Serves 4:

Ingredients

2 pound skin-on, boneless turkey breast half
olive oil
kosher salt and freshly ground black pepper
2 large eggs
4 thick cut bacon slices
head of Boston lettuce
2 ripe avocados
2 to 3 kirby cucumbers
1 pint cherry or grape tomatoes
5 or 6 scallions
6 ounces blue cheese, preferably Maytag

Sherry Lemon Vinaigrette:

1 to 2 garlic cloves
1 1/2 tablespoons of sherry vinegar
1 teaspoon dijon mustard
kosher salt and freshly ground pepper
juice of 1/2 lemon
1/2 cup good quality extra virgin olive oil

Preparation

Preheat oven to 400 degrees.

Prepare turkey by rubbing skin with olive oil and seasoning with kosher salt and ground black pepper.

Roast turkey breast half for 45 minutes, or until an instant read thermometer reads 165 degrees.

Place on a cutting board and let rest for 10 to 15 minutes, loosely tented with foil.

Place eggs in a small saucepan and cover with water; quickly bring to a full boil over medium high heat.

Turn off flame, cover the pan, and let sit for 10 minutes.

Drain and rinse immediately under lots of running cool water.

When cool enough to handle, peel and chop eggs.

Heat a skillet over medium heat and add 4 thick cut slices of bacon.

Cook, turning once, until bacon is cooked through; drain slices on paper towel and then crumble.

Separate Boston lettuce into individual leaves; rinse and spin dry in a salad spinner.

Dice avocados--use tip of a knife to score avocado into squares, then scoop out chunks with soup spoon.

Dice kirby cucumbers ; halve cherry or grape tomatoes; finely chop 5 or 6 scallions.

Crumble 6 ounces of blue cheese--I like to use Maytag blue because it's creamy and not too pungent.

Make Sherry Lemon Vinaigrette: push 1 to 2 garlic cloves through a garlic press into a mixing bowl.

Add sherry vinegar, dijon mustard, kosher salt and freshly ground black pepper, and juice of 1/2 lemon.

Slowly whisk in 1/2 cup good quality extra virgin olive oil until dressing is emulsified.

Taste and adjust seasoning if necessary.

Lay out salad components in sections on a large platter.

Slice, then dice turkey breast and serve alongside rest of the salad.

Pass the vinaigrette.

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