



The Original Cobb Salad

The original Cobb salad was introduced at The Brown Derby on Wilshire Blvd. It would arrive at your table in a patter with rows of all the ingredients so you could see what you were having, and then tableside it would be placed into

large mixing bowl and the French dressing would be tossed into it and then plated up.

Serves 4-6

1/2 head	iceberg lettuce	1 large	avocado, diced
1/2 bunch	watercress	3 large	eggs, hardboiled, diced
1 sm bunch	chicory	2 tsp	chives, chopped
1/2 head	romaine	6 oz	Roquefort cheese, crumbed
2 medium	tomatoes, diced	1 cup	<i>Brown Derby Old Fashion French Dressing</i>
2 large	chicken breasts, cooked and diced		
6 strips	apple wood bacon, crumbled		

1. Cut finely lettuce, watercress, chicory and romaine, toss in a bowl, arrange mounding on a serving oval platter.
2. Arrange tomatoes, chicken, bacon, avocado and eggs into rows on top of salad greens. Sprinkle top with chives and Roquefort cheese.
3. Present the salad, then place all in a salad bowl with the French Dressing and toss. Serve on salad plates.