

Garden Romaine Lettuce with Honey Cream Dressing

Chef Jim Dotsch and Ron Pearman

State Fair-Colorado Proud/Colorado Cattle Women Mystery Match-Up 4th Place Team

Ingredients:

4 cups Coastalfields romaine lettuce
2 Coastalfields squash blossoms
3/8 cup Sinton Dairy sour cream
2 tbsp. Sinton Dairy whole milk
1/4 cup Philbees Honey Farm honey

Instructions:

Cut, wash and chill romaine lettuce. Cut squash blossoms and refrigerate. To prepare dressing, combine sour cream, milk and honey then mix well and toss with lettuce until leaves are well coated. Garnish with 1/2 squash blossom.