## Salad

## **Del Frisco-Style Salad with Avocado Dressing**

Del Frisco's Steakhouse - Dallas, TX Relish Magazine - June 2012

## Servings: 8

## **AVOCADO DRESSING**

2 large ripe avocados
1 cup sour cream
1 cup light cream
1 tablespoon grated onion
1 dash cayenne
1 teaspoon salt
2 cloves garlic, crushed
2 tablespoons lemon juice
SALAD
4 heads bBibb or Romaine lettuce, torn into bite-size pieces
16 strips crisply cooked thick bacon

Place all of the dressing ingredients in a blender or food processor and blend until smooth.

Cover tightly with plastic wrap and refrigerate for a few hours.

Place ice cold lettuce into cold bowls.

Add two tablespoons of dressing.

Crisscross two pieces of bacon on top.

Per Serving (excluding unknown items): 123 Calories; 12g Fat (84.7% calories from fat); 2g Protein; 3g Carbohydrate; trace Dietary Fiber; 33mg Cholesterol; 294mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 0 Fruit; 0 Non-Fat Milk; 2 1/2 Fat; 0 Other Carbohydrates.