

# Summer Wedge

Serves 4

For the dressing:

1 cup sour cream or full fat greek yogurt

1 cup buttermilk

2 tablespoons fresh lemon juice or white distilled vinegar, plus more

2 garlic cloves, finely grated

1 bunch scallions, white and light green parts finely chopped (set aside the dark green parts for the salad)

Kosher salt, freshly ground black pepper

For the salad:

1 pint small, ripe tomatoes, halved or sliced ¼ inch thick

1 clove garlic, finely grated or chopped

2 tablespoons white distilled or white wine vinegar

Kosher salt, freshly ground black pepper

4–6 ounces blue cheese, depending on your preference

½ large head iceberg lettuce

2 cups mixed herbs, such as coarsely chopped chives, parsley and dill

1. **Make the dressing:** In a medium bowl, combine sour cream, buttermilk, lemon juice, grated garlic, and finely chopped scallions. Season with salt, pepper and more lemon juice if needed.

2. **Assemble the salad:** Cut the dark green scallion tops into 2" pieces. Thinly slice them lengthwise (or on a strong bias). Set aside (they're good to go) or, put them in a small bowl of ice water to give them that curly, perky, frilly vibe (it's fun! Try it).

3. Add tomatoes to a small bowl along with grated garlic, vinegar, and season with salt and pepper. Set aside to marinate until ready to serve.

4. When ready to serve, cut the iceberg into wedges and pull apart the leaves ever so slightly to give them some space between for the dressing to settle. Spoon some sour cream dressing onto the bottom of a large plate or platter, then arrange the iceberg wedges on top.

5. Dress the lettuce with the juices from the bowl of tomatoes, then top with tomatoes, blue cheese, curly scallion tops, and herbs. Drizzle with olive oil before serving.

**DO AHEAD:** Dressing can be made 5 days ahead, know that the garlic flavor will intensify with time.