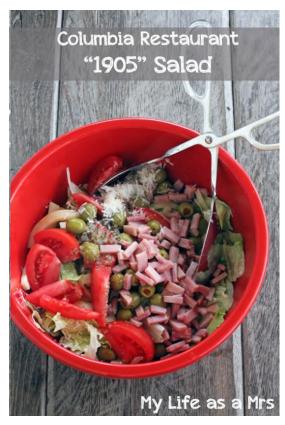
Columbia Original "1905" Salad

Servings: 4



For the Salad

4 cups iceberg lettuce, broken into 1 1/2" \times 1 1/2" pieces

1 ripe tomato, cut into eighths

1/2 cup baked ham, julienned 2" × ?" (may substitute turkey or shrimp)

1/2 cup Swiss cheese, julienne 2" × ?"

1/2 cup pimiento-stuffed green Spanish olives

"1905" Dressing (see recipe below)

1/2 cup Romano cheese, grated

2 tablespoons Lea & Perrins Worcestershire Sauce®

1 lemon

For the Dressing

1/2 cup extra-virgin Spanish olive oil

4 garlic cloves, minced

2 teaspoons dried oregano

? cup white wine vinegar

Salt and pepper to taste

Salad Prep

Combine lettuce, tomato, ham, Swiss cheese, and olives in a large salad bowl. Before serving, add "1905" Dressing, Romano cheese, Worcestershire, and the juice of 1 lemon. Toss well and serve immediately.

Dressing Prep

Mix olive oil, garlic, and oregano in a bowl with a wire whisk. Stir in vinegar, gradually beating to form an emulsion, and then season with salt and pepper. For best results, prepare 1 to 2 days in advance and refrigerate.

Columbia Restaurant, Salad

Per Serving (excluding unknown items): 130 Calories; 8g Fat (52.4% calories from fat); 10g Protein; 7g Carbohydrate; 2g Dietary Fiber; 28mg Cholesterol; 214mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 1/2 Vegetable; 0 Fruit; 1 Fat.