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# Columbia Original "1905" Salad

Servings: 4



## For the Salad

**4 cups iceberg lettuce, broken into 1 1/2" × 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**

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*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.*