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## *Hearts of Iceberg Lettuce with Ranch Dressing*

Recipe courtesy of [Dave Lieberman](#)

The 'Berg's back! For a while it was almost embarrassing to even think of eating Iceberg lettuce? it was blacklisted as flavorless, colorless and watery. But Iceberg is an All-American favorite that doesn't deserve to be shelved. It's refreshing and crisp, and the 'rents are sure to love it because it's probably what they grew up on. And it's so simple! To serve, I just split a head of iceberg into wedges and top them with some homemade ranch dressing and fresh chopped chives. Nothing simpler. Nothing better.

- 1 small head iceberg lettuce
- 1/2 cup sour cream
- 1/4 cup plain yogurt (I omitted)
- 1/2 cup mayonnaise
- 1 clove garlic, pressed through garlic press or finely minced
- 1 tablespoon white vinegar
- 1 tablespoon chopped chives, plus more for garnish
- Kosher salt and freshly ground black pepper

Peel off any wilted or discolored leaves from the outside of the lettuce. Trim the core even with the bottom of the lettuce and cut the lettuce into quarters through the core. If the quarters look too big for a single serving, either cut them in half or trim them to whatever size you feel is a good serving.

Combine the sour cream, yogurt, mayonnaise, garlic, vinegar, and chives in a bowl until well mixed. Season with salt and pepper.

Cover and refrigerate until ready to use.

To serve, set the wedge of iceberg in the center of a salad plate, spoon the dressing over and dash it with a good pinch of chives.

Sprinkle with salt and pepper.

