

Cobb Salad with Buttermilk Blue Cheese Dressing



Hiya!

Welcome to the first weekly edition of Percolate! Or is this the second weekly edition, since this is the first time there hasn't been a two week break in the middle? Whatever it is, I'm so, so glad you are here.

I have a fun newsletter for you guys this week!

First, let's hit it with this week's featured recipe: Cobb Salad with Buttermilk Blue Cheese Dressing. The salad is just as a Cobb Salad should be - full of different and contrasting textures and flavors, like breaded chicken, sweet cherry tomatoes, sharp bell peppers, hard boiled egg and salty bacon all layered on top of slightly bitter salad greens. But it's that buttermilk blue cheese dressing that I feel like drenching my entire *life* with.

Because guys, this dressing.

It. is. the BUSINESS.

This buttermilk blue cheese dressing is cool and creamy, slightly tangy, and studded with chunks of funky blue cheese. It's also super simple to make and will keep for ages in your fridge- up to two straight weeks! Make sure it's tightly covered and kept towards the back, not stored in the door. And then proceed to just pour it over everything, because it's *that* good.

Then! After you've sworn off bottled blue cheese dressing for the rest of your life, let's turn to the next fun thing. Today marks the debut of what will be a regular feature in these parts: a cookbook review slash giveaway, with one Percolate reader winning a free copy of the reviewed book.

This edition, I'm giving away one of my favorite batch cooking and strategy cookbooks, "Not Your Mother's Make-Ahead and Freeze Cookbook", by Jessica Fisher from over at the [GoodCheapEats](http://GoodCheapEats.com) website (a *great* site, completely jam packed with excellent kitchen and meal planning advice, check it out when you get a

packed with excellent kitchen and meal planning advice- check it out when you get a chance!).

This is such a helpful cookbook, totally timeless in its wealth of great recipes, planning tips and knowledge. Click the link below to read my short review and then enter yourselves in to win your own copy! I'm pretty sure you'll love it just as much as I do.

The links for this month include a followup to that Richard Simmons podcast I gushed about last week (but have lately been feeling a little weirded out by, and this article put a finger on why that might be); the relationship between artichokes and the mafia, and a new guide for those of us who still have no idea how we're supposed to buy sustainable seafood, even with those handy little markers you see in many grocery stores.

With that, I'll leave you to it. Happy eating! Did I mention how freaking glad I am to have you as a subscriber to *Percolate*? You guys are the bee's knees.

Ruthly

COBB SALAD

with

BUTTERMILK BLUE CHEESE DRESSING





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Cobb Salad with Buttermilk Blue Cheese Dressing

[Click here to read the post, and print and save this recipe](#)

serves 2

time: 20 minutes

For the chicken:

- 2 boneless, skinless chicken thighs
- 4 tablespoons butter, melted
- 1/2 cup panko bread crumbs
- 2 tablespoons grated parmesan cheese

For the salad:

- 4 cups salad greens
- 1 bell pepper, diced
- 2 hard boiled eggs, peeled and diced
- 6-7 cherry tomatoes, halved
- 5-6 slices bacon, cooked crispy and minced

For the dressing:

- 1 cup buttermilk
- 1/4 cup mayonnaise
- 1 1/2 teaspoons apple cider vinegar
- 4oz crumbled blue cheese

Make the chicken:

Preheat the oven to 375°F. Combine the panko breadcrumbs and parmesan cheese together in a medium bowl. whisking with a fork. Coat the chicken thighs in melted

butter, then roll in the panko breadcrumb and parmesan mixture. Line a baking sheet with aluminum foil, and arrange the chicken thighs side by side. Bake for 15 minutes, until the chicken is cooked through. Remove and set aside until cool enough to handle.

Make the salad:

While the chicken is cooking, arrange the salad. Place the salad greens in the bottom of a large salad bowl, then layer with the rest of the salad toppings, side by side, on top.

Make the dressing:

In a large bowl, whisk the buttermilk, mayonnaise and vinegar together until smooth. Fold in the blue cheese crumbs.

To serve:

Slice the chicken and add it to the salad. Drizzle the salad with blue cheese dressing and serve immediately.

Cookbook Review and Giveaway!

Our first cookbook review and giveaway is "Not Your Mother's Make-Ahead and Freeze Cookbook" and it's a keeper! [Click here to read my review and enter the giveaway.](#)

Tip of the Week

"How do I..." slice a big squash without also cutting my hand off?

I can picture the scene: you're standing above a cutting board, knife in hand, a whole squash in front of you. How exactly are you supposed to slice this thing in half without also needing a trip to the ER to sew your hand back on?

Try this tip instead!

Using a sharp paring knife, make a couple of small slits in the skin of the squash, on all different sides. Pop the squash into the microwave, then nuke it for 1 minute on high. This will soften the skin of the squash just enough so that your knife will just slide through, making slicing much easier. So simple!





This Week's Links

[I Want To Eat Seafood Responsibly But Sheesh, the Guides Are Confusing!](#)

This is for those who stand in front of the fish counter and try to figure out what "normal" means in the Sustainable Fish Guide.

[A Brief History of Artichokes and the Mafia](#)

The bygone days of artichoke racketeering and the mob (really!).

[The Perils of a Pop Culture Themed Restaurant](#)

This article is awesome purely for the opening image of the Max, otherwise known as the coolest hangout in Bayside.

[Why Am I Weirder Out By Missing Richard Simmons?](#)

NYT puts its finger on why, a few podcast episodes in, I'm starting to wonder why we need to keep searching for a guy who probably doesn't want to be found.

[Here's Why I Didn't Respond To Your Email](#)

Gmail really needs to upload these as templates.

[For The Most Helpful Recipes, Unplug Your Internet](#)

Rediscovering the joy of old cookbooks.

That's it for this issue, buds! If you have any questions about a recipe, kitchen hack, meal planning issue, or anything else related to getting your kitchen mojo moving, then please! Drop me a line, anytime. You can hit reply to this email or just email me straight at ruthy@omeletta.com

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