

## *Idiot's Kitchen Recipe – Columbia 1905 Salad*

Recipe from [www.idiotskitchen.com](http://www.idiotskitchen.com) – Adapted from The Columbia Restaurant



### Ingredients:

- ¼ cup extra virgin olive oil
- 1 clove garlic, minced or pressed
- 1 teaspoon dried oregano
- 1/8 cup white wine vinegar
- Salt & Pepper
- ½ head iceberg lettuce, broken/cut into bite sized pieces
- 1 medium tomato, chopped
- ¼ cup deli ham, cubed
- ¼ cup sharp Swiss cheese, cubed
- ¼ cup green olives with pimentos, chopped
- ¼ cup Romano cheese, grated
- 1 teaspoon Worcestershire sauce
- ½ lemon, juiced
- 1 Tablespoon olive juice from the jar

The dressing is best when made ahead and allowed to sit for a day in the refrigerator.

In a small bowl, mix ¼ cup extra virgin olive oil, with 1 clove of pressed or minced garlic, 1 teaspoon oregano, and 1/8 cup white wine vinegar. Season with salt and pepper to taste. Whisk to combine all of the ingredients and refrigerate one day or until ready to serve.

In a large salad bowl, combine ½ of a head of chopped iceberg lettuce with 1 chopped tomato and ¼ cup of chopped green olives with pimentos. Add ¼ cup cubed ham, ¼ cup cubed Swiss cheese, and ¼ cup grated Romano cheese.

Drizzle 1 teaspoon Worcestershire sauce and the juice of ½ lemon over the salad. Add 1 Tablespoon of the juice from the olive jar. Pour the dressing over the salad (I only use about ½ the prepared dressing but I like my salads very light) and toss to combine all of the ingredients.

Makes 2 big dinner sized salads. Extra dressing keeps well in the refrigerator for several days.