



## PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

### ST. LOUIS ITALIAN COBB SALAD

4 ounces thinly sliced Genoa salami or Romano salami, cut into strips

6 to 8 cups torn romaine lettuce

1/3 cup thinly sliced red onion

1/4 cup red wine vinegar

1 teaspoon Italian herb seasoning

1/2 teaspoon dry mustard

1 large clove garlic, minced

1/4 cup extra virgin olive oil

3 hard cooked eggs, chopped

4 ounces provolone cheese, shredded or 4 ounces provolone cheese ropes

1 can (2.25 ounces) sliced ripe olives, drained

2 cups grape tomatoes, halved if large

Coarsely ground black pepper to taste

4 to 8 pepperoncini peppers, drained (optional)

1. In medium skillet, cook salami over medium-high heat until crisp. Set aside on paper towels to drain.
2. In large salad bowl, combine lettuce and onion; set aside.
3. In small bowl, whisk together vinegar, Italian seasoning, dry mustard, and garlic. Whisking vigorously, add olive oil in slow, steady stream until well blended. Drizzle dressing over lettuce and toss to coat.
4. Arrange salad on large platter or individual serving plates.
5. Arrange chopped eggs, shredded cheese, olives, and tomatoes in bands across top of salad. Season with pepper if desired. Garnish with pepperoncini and reserved salami strips.

Make 4 servings.

