

# FOOD & WINE

INSPIRATION SERVED DAILY



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## Iceberg Wedges with Bacon and Buttermilk Dressing

CONTRIBUTED BY [THOMAS KELLER](#)

ACTIVE: 45 MIN

TOTAL TIME: 3 HRS 40 MIN

SERVINGS: 8

*This salad from Thomas Keller's family-style restaurant, Ad Hoc, in Yountville, California, is a twist on the [quintessential American](#) combination of iceberg lettuce, tomato wedges and packaged bacon bits with a ...*

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**4 large plum tomatoes, bottoms marked with an X**

**1/4 cup extra-virgin olive oil**

**1 teaspoon finely chopped thyme**

**Salt and freshly ground pepper**

**2 ounces brioche, cut into 3/4-inch cubes (2 cups)**

**1/3 cup mayonnaise**

**1/4 cup crème fraîche or sour cream**

**1/4 cup buttermilk**

**2 1/2 tablespoons fresh lemon juice**

**1 tablespoon chopped flat-leaf parsley**

**1 1/2 teaspoons chopped mint**

**3 tablespoons snipped chives**

**1/2 pound thickly sliced bacon, cut into 2-by-1/2-inch pieces**

**1.** Preheat the oven to 275°. Prepare a bowl of ice water. In a medium pot of boiling water, blanch the tomatoes just until the skins loosen, about 30 seconds. Using a slotted spoon, transfer the tomatoes to the ice water to cool. Drain and peel the tomatoes, pat dry and halve crosswise.

**2.** Arrange the tomatoes, cut side up, on a nonstick baking sheet and drizzle with 2 tablespoons of the olive oil. Sprinkle with the chopped thyme and season with salt and pepper. Roast for about 2 1/2 hours, or until the tomatoes are very tender and slightly shrunken. Transfer the tomatoes to a plate and let cool.

**3.** Meanwhile, spread the brioche cubes on a small baking sheet and toast for about 15 minutes, or until golden and crisp. Let the croutons cool.

**4.** In a small bowl, whisk the mayonnaise, crème fraîche and buttermilk until smooth. Add the lemon juice, parsley, mint and 1 tablespoon of the chives and season with salt and pepper. Refrigerate until chilled.

**5.** In a medium skillet, cook the bacon over moderate heat, stirring occasionally, until browned and slightly crisp, 8 to 10 minutes. Transfer to paper towels to drain.

**6.** Put each iceberg wedge on a plate, add a tomato half and drizzle with the remaining 2 tablespoons of olive oil. Scatter the croutons and bacon on top.

**2 medium heads of iceberg  
lettuce, cut into 4 wedges each**

Garnish with the remaining 2 tablespoons of chives and serve, passing the buttermilk dressing at the table.