



DISNEY♥EATS

COOKING UP THE MAGIC

THE HOLLYWOOD BROWN DERBY COBB SALAD

The Hollywood Brown Derby | Disney's Hollywood Studios®

INGREDIENTS

Serves 4 to 6

OLD-FASHIONED FRENCH DRESSING

2 TABLESPOONS water

2 TABLESPOONS red wine vinegar

1 TABLESPOON fresh lemon juice

1/2 TEASPOON Worcestershire sauce

1/2 TEASPOON salt, or to taste

1/2 TEASPOON minced garlic

1/4 TEASPOON sugar

1/8 TEASPOON freshly ground pepper,
or to taste

1/8 TEASPOON dry English mustard

1/3 CUP vegetable oil

2 TABLESPOONS olive oil

SALAD

1 CUP finely chopped iceberg
lettuce leaves

1 CUP finely chopped chicory leaves

1 CUP finely chopped tender sprigs
watercress, additional sprigs for
garnish

1 POUND poached turkey breast,
finely chopped

2 medium-size ripe tomatoes, seeded,
and finely chopped

1 AVOCADO, peeled, seeded, and
finely chopped

1/2 CUP crumbled blue cheese

6 bacon slices, cooked crisp, drained,
and crumbled

3 hard-boiled eggs, peeled and
finely chopped

2 TABLESPOONS snipped fresh chives

1/2 CUP Old-fashioned French Dressing

WATERCRESS SPRINGS, for garnish

DIRECTIONS



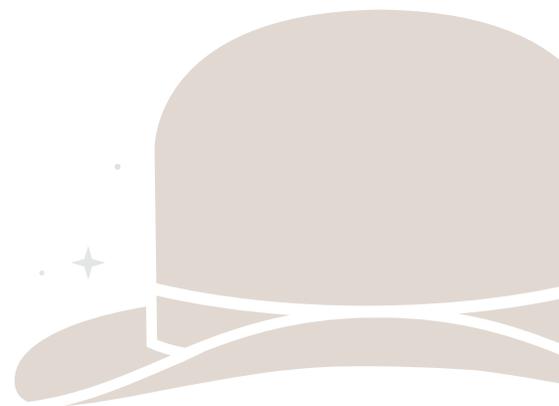
FOR DRESSING

1. Whisk together water, red wine vinegar, lemon juice, Worcestershire sauce, salt, garlic, sugar, freshly ground pepper, and dry mustard in small bowl until well blended.
2. Whisking constantly, add the vegetable oil and olive oil in slow steady stream until the dressing is emulsified.
3. Store covered and chilled until ready to serve. Whisk dressing to blend just before serving.



FOR SALAD

1. Toss iceberg lettuce, chicory, and watercress together and arrange in a salad bowl.
2. In straight and separate lines, arrange turkey, tomatoes, avocado, blue cheese, bacon, and eggs on top of greens.
3. Sprinkle the chives in two diagonal lines across the salad.
4. To serve, present the salad at the table, toss with the dressing, and place on chilled plates with watercress sprigs as garnish.



Always use caution when handling sharp objects and hot contents. Please supervise children who are helping or nearby. This recipe has been converted from a larger quantity in the restaurant kitchens. The flavor profile may vary from the restaurant's version.

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