

# 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.