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**Blue Cheese Wedge Lettuce wraps**

* 1 head of Boston Bib lettuce
* Solid blue cheese ¼ lb
* Thick cut bacon
* Plum Tomatoes diced
* Olive Oil
* Balsamic Vinegar

1. Clean and wash lettuce keeping leaves in tack (bib lettuce is great for wraps because the are flexible)
2. Cook the bacon draining fat
3. Assemble
4. Lettuce, tomato, blue cheese ,bacon, Drizzle with oil and vinegar- Wrap and eat

I like the balsamic in a spray container so it is evenly distributed I found mine at Trader Joes

* Variations- add sour cream or an hard boiled egg

This original recipe and more can be found at [www.superexhausted.com](http://www.superexhausted.com)