

## **Stuffed Michigan Lettuce**

- \* 1 small head of Michigan iceberg lettuce
- \* 1/2 pound blue cheese
- \* 1 (3-ounce) package cream cheese
- \* 2 tablespoons milk
- \* 1 tablespoon chopped chives (or green onion tops)
- \* 1 whole pimento, chopped
- \* French dressing

Hollow out center or heart of lettuce, leaving a 1-inch shell of green. Beat cheese and milk together until smooth. Add chives and pimento and mix thoroughly. Fill lettuce hollow and chill in refrigerator until cheese is solid. When ready to serve, cut in crosswise slices about 3/4-inch thick and top with French dressing. Serves 4 or more depending on size of head of lettuce.