

## GRILLED CAESAR SALAD

An unexpected, delicious preparation!



- **1 head romaine lettuce** –sliced in half lengthwise & rinsed (keep core end intact to hold leaves together)
  - **1 teaspoon extra virgin olive oil**
  - **½ teaspoon anchovy paste**
  - **½ clove garlic** – finely minced
  - **½ lemon** – juiced
  - **2 dashes hot pepper vinegar** (or vinegar of your choice)
  - **2 teaspoon mayonnaise**
  - **Parmesan cheese**, optional
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- Let the half-heads of romaine drain on paper towels, cut-side down, after being rinsed to drain off most of the moisture.
  - Lightly brush the cut side of the romaine halves with a small amount of olive oil. Place oiled, cut-side down on a hot grill and cook for 1 to 2 minutes or until the leaves get a slight char.
  - Remove from grill and slice the romaine halves horizontally into ribbons and place in salad bowl.
  - In a separate bowl, combine anchovy paste, garlic, lemon, vinegar and mayonnaise and whisk until emulsified. Drizzle over romaine and toss.
  - Sprinkle with Parmesan cheese if desired.

**NOTES:** Toss in some grape tomatoes for a sweet, juicy addition to this salad.

For an elegant presentation, leave the romaine cut in two halves after grilling. Place on a serving platter and drizzle with dressing. Serve one half per person.