

# Grilled Caesar Salad

by: LOVES FOOD LOVES TO EAT **FOOD52**

**PREP TIME**  
10 minutes

**COOK TIME**  
5 minutes

**SERVES**  
2 for a meal, 4 to 6 for a side



## Ingredients

- **1 1/2 tablespoons** extra-virgin olive oil
- **1 tablespoon** mayonnaise
- **1 tablespoon** Worcestershire sauce
- **1 large** lemon, juiced
- **1 to 2** cloves pressed garlic
- **1/3 cup** fresh grated Parmesan
- **1/2 teaspoon** anchovy paste, optional
- **1 pinch** salt and pepper, to taste
- **1 large** (or 2 small to medium) romaine heart
- **1/2** baguette, halved lengthwise

## Directions

1. For dressing, whisk together everything except romaine and baguette.
2. Add salt and pepper to taste.
3. Heat barbecue to medium to medium-high heat.
4. Cut romaine heart(s) in half lengthwise. Brush the cut sides with olive oil, then sprinkle with salt and pepper. Brush baguette with olive oil.
5. Place romaine and bread cut side-down on grill and cook 1 to 2 minutes, until charred but not overly wilted.
6. Serve still warm. For presentation, serve romaine hearts whole, surrounded by bread, and dress to your liking. Or, slice lettuce crosswise and serve in a bowl, with sliced baguette and dressing.

Be sure to refrigerate any leftover dressing.

Add your choice of topping to make it a complete meal -- chicken, shrimp, salmon, Portobello mushrooms, lentils, avocado, whatever you have on hand.

No grill, no problem! Use a cast iron pan or grill skillet pan on the stovetop!