

Grilled Romaine Salad—as inspired by Chef Bill Patterson at Sazio’s, Orcas Island

- 2 hearts of Romaine, cut in half lengthwise (Be sure not to cut off too much of the root end or the leaves will fall apart on the grill.)
- Olive oil
- Tomatoes, chopped small
- Parmigiano-Reggiano cheese, freshly grated
- Citrus Vinaigrette (½ cup olive oil, 3 Tablespoons fresh lemon juice, 1 minced garlic glove, 1 teaspoon anchovy paste, salt and freshly ground pepper ... save any extra for other green salads!)

Drizzle the cut Romaine hearts with olive oil and place cut side down on a medium-hot grill. Grill till marks show on the lettuce and it is barely wilting. Using tongs, turn to the other side, and grill the same way.

Remove to a platter. Top with chopped tomatoes, drizzle with Citrus Vinaigrette, and grate the cheese on top.

Bon Appétit!