



JOHN'S GRILLED CAESAR SALAD

FOR THE DRESSING:

1 clove garlic, peeled and minced
3 anchovy fillets, rinsed and minced
2 tsp. mayonnaise
1 tsp. Dijon mustard
2 dashes of Worcestershire sauce
½ cup extra-virgin olive oil
2 tbsp. fresh lemon juice
Kosher salt and black pepper to taste

FOR THE SALAD:

2 tbsp. extra-virgin olive oil
2 heads romaine lettuce, tops and bottoms trimmed, the heads cut lengthwise into quarters
½ cup grated Parmesan

DIRECTIONS:

Make the dressing in advance:

Place minced garlic and anchovies into a bowl. Using a whisk, mash and mix to a paste. Add mayonnaise and mustard and whisk. Add the olive oil, whisking all the while, and then the vinegar. Season to taste with salt and pepper. Refrigerate until ready to use.

Make the salad:

Preheat half of the grill to medium-high heat.

Drizzle the olive oil over the quartered heads of lettuce. Lightly grill directly over the hot coals for 15 to 20 seconds on each side, until they are lightly golden.

Move to the cool side of the grill. Using a small spoon, dap the dressing over the lettuce, making sure to get dressing between the leaves. Sprinkle the lettuce with Parmesan and close the grill for 1 or 2 minutes to melt the cheese.

Remove lettuce, platter and serve with grilled baguette and a lemon.