

# Salad on the Grill!



## Grilled Caesar Salad

### *Ingredients:*

2 heads of Romaine lettuce  
1 tablespoon olive oil  
1 and 1/2 teaspoons garlic seasoning  
1/4 cup grated Parmesan cheese

### *Directions:*

Wash the heads of Romaine and remove any wilted leaves, leaving much of the core intact so that the leaves still cling together. Cut the heads in half and wash them again.

Combine the olive oil and dried garlic seasoning in a large zip-top bag and shake it vigorously.

Put the Romaine heads in the bag, then refrigerate them in the marinade, shaking the bag a couple of times to coat the lettuce with the oil and seasoning.

When you're ready to make the salad, preheat your grill.

Lay the heads of Romaine on the grill and keep a close eye on them. Cook for three to four minutes on each side at the most. The lettuce should be slightly charred and a little smoky.

Remove lettuce from grill and top with grated Parmesan cheese. Serve hot.

### *Chef's Tips:*

As you wash the lettuce, keep as many of those dark green outer leaves as possible.

I used garlic seasoning since it's in a Caesar salad, but you could experiment with the marinade.

I've seen recipes online that didn't put the lettuce in a bag and brushed the leaves with oil just before putting them on the grill. I'm guessing that this would work well, too. This was just my way of eliminating a brush and taking the seasoned lettuce straight to the grill.

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