

Grilled Romaine Lettuce with Blue Cheese Dressing

Dressing:

1 clove garlic, minced
2 teaspoons raw honey
2 tablespoons white wine vinegar
1/2 teaspoon salt
black pepper to taste
1/4 cup blue cheese, crumbled
1/3 cup extra virgin olive oil

Salad:

4 hearts of romaine
1 tablespoon olive oil
2 slices bacon, cooked and crumbled, or 1/4 cup toasted pecans, chopped
Extra blue cheese crumbles

In a small to medium bowl add minced garlic, honey, white wine vinegar, salt and pepper. Whisk to combine. Add in blue cheese and, using fork tines or small food processor, smash into the sauce until partially smooth. It is not necessary to remove all the lumps, but the mixture should become thick. Using a slow, thin stream, pour in olive oil while whisking to incorporate until all olive oil is emulsified into the dressing. Set aside.

Preheat grill to medium-high heat. Cut romaine hearts in half, leaving the root ball on to hold them together. Brush lightly with olive oil. Place heads down on grill, grilling 3 minutes on each side until slightly browned.

Drizzle grilled romaine hearts with dressing. Sprinkle with blue cheese crumbles and bacon or pecans.