

From the cookbook “Man Can Cook”
By Robert Sturm



Grilled Caesar Salad

Ingredients:

1 Head Romaine Lettuce, trimmed, cut in half lengthwise
¼ Cup Caesar Dressing
¼ Cup Croutons
¼ Cup Parmesan Cheese, shredded
1 TB. Capers, drained
1 TB. Chives, chopped
½ Lemon (optional)
½ tsp. Red Pepper Flakes

Directions:

Preheat Grill till “HOT”. Brush grill and clean as you would for a steak. Brush grill with oil. Place romaine on grill. Firmly press down lettuce and grill for 1 – 2 minutes until the lettuce slightly wilts. It will have nice grill marks on it. Place lettuce on plate and top with dressing, croutons, cheese, capers and chive. For a zestier salad squeeze lemon juice on lettuce and/or sprinkle with red pepper flakes

Serves 2