



## Grilled Romaine Salad with Spicy Caesar Dressing

Recipe courtesy Bobby Flay

Prep Time:	--	Level:	Serves:
Inactive Prep Time:	--	Easy	--
Cook Time:	--		

### Ingredients

- 1 tablespoon prepared mayonnaise
- 1 teaspoon Dijon mustard
- 1 teaspoon freshly ground pepper
- 1 teaspoon pureed canned chipotles
- 1 teaspoon Worcestershire sauce
- Few drops of hot pepper sauce
- 1 tablespoon fresh lime juice
- 1 teaspoon capers
- 5 anchovy fillets
- 8 cloves garlic
- 1 cup olive oil
- 2 tablespoon red wine vinegar
- Salt and freshly ground pepper
- 24 romaine leaves
- 3 tablespoons olive oil
- Salt and freshly ground pepper
- 2 - ounce piece of parmesan cheese, shaved
- Grilled croutons



### Directions

Put all ingredients, except the oil and vinegar, in a food processor and process until blended. Slowly mix in the oil, then mix in the vinegar. If too thick, add a little water.

Brush the leaves of romaine on both sides with the olive oil and season lightly with salt and pepper. Grill on each side for 30 seconds. Place 6 leaves on each plate, drizzle with the dressing and garnish with shaved cheese and croutons.