





Grilled Romaine Hearts Recipe

Ingredients

- 3 tablespoons CO-OP Gold Real Mayonnaise 
- 2 tablespoons Worcestershire sauce
- 2 lemons, halved, plus 1 tablespoon fresh lemon juice
- 1 tablespoon CO-OP Gold Gourmet Mustard Smooth Dijon 
- 1 teaspoon CO-OP Gold Red Wine Vinegar 
- 2 cloves garlic, minced
- 3/4 cup, plus more for grilling CO-OP Gold Olive Oil 100% Extra Virgin 
- 1/4 cup freshly grated Parmesan
- Kosher salt and freshly ground black pepper
- 2 hearts romaine lettuce, cut in half lengthwise
- Three 3/4-inch slices rustic bread (try one of our fresh in store made)
- 1 tablespoon sugar





Directions

1. Preheat a grill to medium-high heat.
2. In a bowl, add the mayonnaise, Worcestershire, lemon juice, mustard, vinegar and garlic and whisk until combined. Slowly whisk in the olive oil. Add the Parmesan and continue to whisk. Season the dressing with salt and pepper.
3. Drizzle olive oil on the romaine hearts and season with salt and pepper. Place the romaine cut-side down on the grill and cook until nicely marked, 2 to 3 minutes. Brush the bread slices with olive oil and place on the grill. Cook until grill marks appear on both sides and the bread is crispy, about 5 minutes.
4. Spread the sugar out on a small plate. Dip the cut sides of the lemons into the sugar. Place the lemon halves on the grill and cook until slightly charred and grill marked, 2 to 3 minutes.
5. Cut the bread into bite-sized pieces. Place the romaine hearts, croutons and lemons on a wooden board and serve with the Caesar dressing.

<https://www.foodnetwork.com/recipes/marcela-valladolid/grilled-caesar-salad-3772100>

Grilled Romaine Hearts Recipe

Ingredients

- 3/4 cup CO-OP Gold Olive Oil 100% Extra Virgin 
- 2/3 cup CO-OP Gold Pure Balsamic Vinegar 
- 6 romaine hearts, halved lengthwise with cores intact
- Salt and pepper to taste

Directions

1. In a small bowl, whisk oil and vinegar. Generously brush over all surfaces of romaine. Grill romaine, uncovered, over medium-hot heat for 1-2 minutes or until slightly charred and wilted, turning once. Season with salt and pepper.

<https://www.tasteofhome.com/recipes/grilled-romaine-hearts/>

