

# Salt and Serenity

## Grilled Caesar Salad

This modern take on a classic is adapted from Iron Chef Geoffrey Zakarian's version.

Serves 6

### For Roasted Garlic:

2 heads garlic

2 teaspoons extra- Virgin olive oil

Kosher salt and freshly ground black pepper

### Croutons

1/4 cup extra virgin olive oil

2 cups loosely torn country bread (about 3/4 inch pieces)

1/2 teaspoon Kosher salt

1/4 teaspoon freshly ground black pepper

1/4 cup finely grated Parmigiano-Reggiano cheese

2 tablespoons finely chopped parsley

### Dressing

1 large egg

2 tablespoons roasted garlic

2 tablespoons sherry vinegar

1 tablespoon Dijon mustard

1-2 tablespoons lemon juice

1 tablespoon anchovy paste

1 1/4 cups canola oil

1/2 cup finely grated Parmigiano-Reggiano cheese

### Salad

3 large whole hearts of Romaine lettuce

Olive oil

Kosher salt and freshly cracked black pepper

Small block of Pecorino Romano or Parmesan Cheese (about 2 ounces)

1. Preheat oven to 375 °F. Cut garlic heads in half, crosswise, exposing the cloves. Drizzle some extra-virgin olive oil on the exposed garlic and season with salt and pepper. Wrap with foil and place on a baking sheet. Roast garlic in oven until caramelized and soft, about 45 minutes. Remove the cloves and discard the skins. Measure out about 2 tablespoons to use in the dressing and set aside. Any leftover roasted garlic will keep in the fridge for about a week.
2. For the croutons: In a large mixing bowl, toss bread pieces with olive oil and season well with salt and pepper. Mix in parsley and Parmesan. Spread out croutons on a baking sheet and bake in 375 °F oven until golden brown and crispy.
3. For the dressing: Bring a small pot of water to a boil. Turn heat down to medium. Place egg in water and simmer for 60 seconds. Cool egg under cold running water. Crack egg and discard egg white. Use yolk for salad dressing.
4. Combine the egg yolk, roasted garlic, vinegar, mustard, lemon juice and anchovy paste in a food processor or blender. Blend until a smooth paste has been formed. If necessary, add 2 tablespoons of water to ensure it is smooth and not clumpy. With the machine running, slowly pour in the oil in a steady stream, to form an emulsion. Add grated Parmesan and mix for another 10 seconds. Add more water or lemon juice as needed, depending on how loose or acidic you like your dressing to be.
5. Heat BBQ to medium-high heat. Cut romaine hearts in half lengthwise. Drizzle cut side with a bit of olive oil and sprinkle with salt and pepper. Grill romaine cut side down on BBQ for 1-2 minutes until just lightly charred.
6. You can serve this family style on a large platter, or plate them individually. Drizzle grilled Romaine with a bit of the dressing. Scatter some croutons on top and finish plate with some shavings of Pecorino or Parmesan cheese, made with a vegetable peeler.

