

Grilled Romaine Salad



This is very good and quite filling.

Ingredients

6 strips of Bacon
2 tablespoons of Extra Virgin Olive Oil
2 tablespoons Balsamic Vinegar
2 tablespoons Lea Perrin's® Worcestershire Sauce
5 heads Romaine Lettuce, halved lengthwise, rinsed and dried. Organic Romain is preferred.
4 ounces Blue Cheese cut up into small pieces
Sea Salt and freshly ground Black Pepper to taste

Instructions

Cook the bacon until crisp, crumble and set aside.

Place the Romaine on a medium hot grill 4 minutes each side or until slightly charred.

Whisk the oil, Worcestershire, and vinegar together. Add salt and pepper to taste.

Arrange the Romaine heads on a plate with the Blue Cheese and Bacon. Drizzle with the dressing and serve.

