

### ***Grilled Caesar Salad [Steven Raichlen]***

4 romaine lettuce hearts (the inside portion of the lettuce) or 2 whole heads of romaine lettuce  
4 1/2-inch thick slices French bread, cut sharply on the diagonal  
1 tablespoon extra-virgin olive oil  
Creamy Caesar Dressing (see below)  
8 oil-packed anchovy fillets, drained and blotted dry (optional)  
1/2 cup freshly grated Pecorino-Romano cheese (about 2 ounces)  
Freshly ground black pepper

Strip any blemished or wilted leaves off the heads of romaine. If using romaine hearts, cut in half lengthwise, leaving the stem ends attached. If using whole heads, cut lengthwise in quarters. Clean as needed by placing the cut sides under cold running water and rinse them thoroughly, gently separating the leaves with your fingers, but leaving them attached to the stems. Shake well and blot dry on paper towels. (Note: if using hearts of romaine, you probably won't need to wash them.)

Lightly brush the bread on both sides with the olive oil.

Set up the grill for direct grilling and preheat to high. Brush and oil the grill grate. If using a charcoal grill, toss all of the wood chips directly on the coals. If using a gas grill, place all of the wood chips in the smoker box or in a foil smoker pouch and run the grill on high until you see smoke.

Place the lettuce halves, cut sides down, and bread slices on the hot grate and grill until the lettuce leaves are lightly browned and only slightly wilted (the inside should remain crisp) and the bread is a deep golden brown, 1 to 3 minutes per side. Watch the bread carefully so it doesn't burn.

Transfer the grilled lettuce to a platter or plates, cut side up. Cut off and discard the stem ends. Spoon the Creamy Caesar Dressing over the lettuce. Arrange a slice of grilled bread and 2 to 3 anchovies on each. Sprinkle a couple tablespoons grated Pecorino Romano over each salad. Grind pepper over each salad and serve at once.

### ***Dressing***

1 clove garlic, minced  
2 anchovy fillets, rough chopped, or 2 teaspoons anchovy paste  
1 tablespoon Dijon mustard  
3 tablespoons mayonnaise  
1/3 cup freshly grated Pecorino-Romano cheese (about 1-1/2 ounces)  
3 tablespoons extra-virgin olive oil  
2 tablespoons fresh lemon juice, or more to taste  
2 teaspoons Worcestershire sauce  
Sea salt and freshly ground black pepper to taste

If using a blender, add all of the ingredients and puree to a smooth creamy dressing. Correct the seasoning, adding salt and pepper to taste.

If using a food processor, add the garlic, anchovy, mustard, mayonnaise, and cheese and grind to a paste. Gradually work in the olive oil, lemon juice, Worcestershire sauce, and salt and pepper to taste.