

Grilled Romaine

For the Dressing:

- 2 clove garlic, minced
- 6 anchovy fillets, rinsed and minced
- 2 teaspoons vegan mayo (I like this one)
- 2 teaspoons organic Dijon mustard
- $\frac{1}{2}$ cup extra-virgin olive oil
- 2 tablespoons apple cider vinegar
- sea salt and black pepper to taste

For the Salad:

- 2 tablespoons extra-virgin olive oil
- 2 heads romaine lettuce, bottoms trimmed, cut lengthwise into halves
- $\frac{1}{2}$ cup grated Pecorino (optional)
- $\frac{1}{2}$ cup chopped parsley

Directions:

1. Whisk the minced garlic and minced anchovies together until they form a paste. Add the mayonnaise and mustard and whisk. Add the olive oil, then vinegar. Season to taste with salt and pepper. Set aside.
2. Brush the lettuce heads with olive oil. Lightly grill over medium heat for 2 minutes. Then brush with the dressing and cover the grill for 1-2 minutes to allow dressing to melt into the lettuce.
3. Platter and drizzle with remaining dressing and garnish with grated Pecorino cheese and chopped parsley.