

Grilled Romaine Salad

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Rated: ★★★★★

Prep Time: 30 Minutes

Ready In: 3 Hours 10 Minutes

Submitted By:
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Cook Time: 2 Hours 40 Minutes

Servings: 8

"Romaine hearts are slightly charred on the grill, and served with a fabulous shallot-balsamic dressing. Accompanied with oven dried tomatoes. Whoever eats this will go nuts for it!!!"

INGREDIENTS:

1/2 cup olive oil	2 shallots, halved lengthwise and peeled
3 tablespoons white sugar	1/2 cup balsamic vinegar
1 teaspoon dried rosemary	2 tablespoons brown sugar
1 teaspoon dried thyme	1 3/4 cups olive oil
1/4 teaspoon salt	4 romaine hearts
1/4 teaspoon ground black pepper	1 tablespoon olive oil
8 Roma (plum) tomatoes, halved lengthwise	salt and pepper to taste

DIRECTIONS:

1. Preheat oven to 225 degrees F (110 degrees C). Mix olive oil, white sugar, rosemary, thyme, salt, and pepper in a large resealable plastic bag. Place tomatoes in the bag, seal, and shake to coat. Arrange coated tomato halves cut side up on a baking sheet. Bake tomatoes 2 1/2 hours in the preheated oven. Remove from heat, and let cool.
2. In a blender or food processor, finely chop the shallots. Add vinegar and brown sugar, and process until smooth. Slowly add 1 3/4 cups oil, processing frequently, so as to thicken the mixture.
3. Preheat grill for high heat. Brush romaine hearts with 1 tablespoon olive oil, and season with salt and pepper.
4. Place romaine hearts on the preheated grill. Cook 5 to 10 minutes, turning frequently, until slightly charred but not heated all the way through. Serve warm on salad plates surrounded by tomato pieces and drizzled with the shallot dressing.

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