

ROMAINE HEARTS WITH CAESAR SALAD DRESSING

Prepared by: Laura Lutz, May 2018

Source: Genius Recipes

3 hearts of romaine (pull away the floppiest, greenest outer leaves)

1/3 cup grated Pecorino Romano, plus additional for serving

½ cup Hellmann's mayonnaise

¼ cup water, plus more as needed

1 ½ teaspoons red wine vinegar

1 clove garlic

2 anchovy fillets

¼ teaspoon Worcestershire sauce

¼ teaspoon Tabasco sauce

8 turns freshly ground white pepper

Fine sea salt, if needed

Freshly ground black pepper

Trim the root ends from the romaine, separate the leaves, and wash and dry them. Put lettuce in the fridge to chill while you prepare the dressing.

Combine ¼ cup of the Pecorino with the remaining ingredients (except black pepper) in a blender and puree until the dressing is smooth. Taste and add salt if necessary. Loosen the dressing with more water as needed.

Toss the chilled lettuce with the dressing in a large bowl. Transfer to serving plates or a serving platter and finish with a generous crowning of the remaining grated cheese and a few turns of black pepper. Serve at once.

Laura's Note: Easy, make ahead! I added extra anchovies, garlic and tabasco to taste. I will make this again!!

