



Grilled Salad WITH BUTTERMILK HERB DRESSING

By Chef Jeremy Langlois

INGREDIENTS

- 1 $\frac{2}{3}$ cups mayonnaise
- 1 cup whole buttermilk
- $\frac{1}{4}$ cup grated fresh Parmesan cheese
- 3 tablespoons chopped fresh dill
- 2 tablespoons chopped fresh parsley
- 1 tablespoon distilled white vinegar
- $\frac{1}{2}$ teaspoon kosher salt
- $\frac{1}{2}$ teaspoon ground black pepper
- 4 romaine hearts, halved lengthwise

DIRECTIONS

1. Shaved Parmesan cheese, chopped fresh dill, chopped fresh parsley, and ground black pepper, to serve
2. In a medium bowl, whisk together mayonnaise, buttermilk, grated cheese, dill, parsley, vinegar, salt, and pepper. Cover and refrigerate for at least 1 hour or up to 2 days.
3. Spray grill rack with nonflammable cooking spray. Preheat grill to medium-high heat (350° to 400°).
4. Grill romaine, cut side down, until grill marks form, about 2 minutes. Transfer romaine to a serving platter, and top with desired amount of dressing, shaved cheese, dill, parsley, and pepper.