

 **Grilled Caesar Salad**

Caramelized Sweet Onion & Crispy Italian Sausage

 Caesar Dressing

Serves 8

Ingredients:

4 Romaine hearts, halved lengthwise

8 oz. Italian sausage

1 sweet onion, sliced ¼”rounds

¼ cup extra virgin olive oil

1 cup Parmigiano-Reggiano, grated

Chef John’s Signature Seasoning, to taste

½ cup Caesar dressing

Preparation:

1. Season romaine hearts with extra virgin olive oil, and Chef John’s Signature Seasoning.
2. Grill over medium-high heat, cut side down for 15 seconds, rotate at 45 degree angle and grill 15 more seconds, turn over and grill 15 more seconds.
3. Chill down in refrigerator until cold.
4. Just before plating, remove lettuce core from heart by cutting half inch above the core angle it as you cut down into the core.
5. Season sausage and onions with olive oil, and Chef John’s Signature Seasoning.
6. Grill Italian sausage (12-15 min) and onion (9-10min) until lightly charred.
7. Let sausage rest 15 minutes, and then slice on the bias and pan sear just before plating.

Plating:

1. Place Romaine heart intact cut side up.
2. Brush with Caesar dressing, cut off core on angle.
3. Garnish with sausage and onions, Parmigiano-Reggiano shavings, and fresh cracked black pepper.

**Caesar Dressing**

Makes 2 cups

Ingredients:

3 soft cooked eggs

2 garlic cloves, peeled

1 tablespoon anchovy paste

1 tablespoons Dijon mustard

1 teaspoon Tabasco

½ cup Parmigiano-Reggiano cheese

1 teaspoon Worcestershire sauce

2 tablespoons, lemon juice

1 cup extra virgin olive oil

Chef John’s Signature Seasoning

Egg Preparation:

1. Place 4 cups salted water in medium saucepan.
2. Bring the water to a boil and reduce the heat to low add eggs.
3. Cook for 2 minutes.
4. Cool in ice water for 3 minutes.

Preparation:

1. Crack the soft-cooked eggs and scoop yolk into food processor or blender.
2. Add garlic, anchovy paste, Dijon mustard, Tabasco, Parmigiano cheese, Worcestershire and lemon juice.
3. Process or blend until smooth.
4. IMPORTANT: With the motor running, lastly add the EVOO in a slow, thin stream to combine well.
5. Add Chef John’s Signature Seasoning.