

## Grilled Romaine Lettuce Salad

3 strips bacon  
2 tbsp. olive oil  
2 tbsp. balsamic vinegar  
2 tbsp. Worcestershire sauce  
1 head romaine lettuce, halved lengthwise, rinsed and dried  
Kosher salt and freshly ground black pepper, to taste  
4 oz. blue cheese, crumbled

Heat bacon in a 12" skillet over medium heat, and cook, turning once, until crisp and fat is rendered, about 10 minutes. Transfer bacon to a plate, reserving 2 tbsp. drippings, and let cool; crumble and set aside. Transfer reserved drippings to a bowl, and add oil, vinegar, and Worcestershire; whisk until smooth, and set dressing aside.

Build a medium-hot fire in a charcoal grill, or heat a gas grill to medium-high. (Alternatively, heat a cast-iron grill pan over medium-high heat.) Working in batches, if necessary, place romaine halves cut-side down on grill, and cook, turning once, until charred and slightly wilted, about 4 minutes.

Transfer lettuce cut-side up to a serving platter, and season with salt and pepper; drizzle with dressing, and sprinkle with reserved bacon and blue cheese.

*Adapted from Saveur.com*