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CHARRED-ROMAINE SALAD

MARTHA STEWART LIVING – JULY 2011
(Makes 4 Servings)

Even lettuce can be grilled. Romaine stands up beautifully to heat and develops a nice sweetness. The salad, served with pickled radishes and shallots and buttermilk dressing, is best when still hot.

- 1 bunch radishes, trimmed and quartered**
- 1 shallot, thinly sliced**
- 2/3 cup water**
- 1/2 cup, plus 2 tablespoons red-wine vinegar**
- 2 tablespoons sugar**
coarse salt and freshly ground pepper
- 1/2 cup low-fat buttermilk**
- 1/4 cup, plus 2 tablespoons sour cream**
- 1 large head of romaine lettuce, halved lengthwise**
- 1 tablespoon vegetable oil, for brushing**

- **Place radishes and shallot in a small bowl. Bring water, 1/2 cup vinegar, sugar, and 2 teaspoons salt to a boil in a small saucepan. Pour over radishes and shallot. Refrigerate.**
- **Meanwhile, whisk together buttermilk, sour cream, and remaining 2 tablespoons vinegar. Season with salt and pepper. Refrigerate mixture while grilling romaine outside.**
- **Heat grill to medium-high. Brush romaine halves with oil, and season with salt and pepper. Grill, turning, until charred but still crisp, about 4 minutes per side.**
- **Cut each in half lengthwise. Drizzle refrigerated dressing over romaine.**
- **Drain radish-shallot mixture. Scatter over romaine.**
- **Serve immediately.**