

Grilled Romaine with Tarragon Remoulade

From Garden Chef Pamela Askerneese

Ingredients

romaine lettuce heads

1 C mayonnaise

2 T course mustard

1-2 garlic cloves, smashed and minced

1 T shallot, minced (about a half of a shallot)

1T of fresh tarragon leaves finely chopped

pinch of cayenne pepper

squirt of lemon juice

salt and black pepper

crispy fried shallots (buy in store or make yourself)

black sesame seeds

olive oil

Method

To prepare your tarragon remoulade: On a cutting board with a chef's knife, mince your shallot. Smash and mince garlic, making a paste by smashing and scraping with your knife. Then, take a wedge of lemon and squeeze a few drops of juice onto the garlic, just enough to wet it. Dice your tarragon leaves. In a medium bowl, mix your lemon juice, garlic, shallot, tarragon into your mayonnaise. Add salt and cayenne to taste. Be mindful when adding cayenne that this isn't meant to be a spicy remoulade.

Grilling your lettuce: Preheat your grill over high to medium-high heat. Cut each head of romaine in half or wedges, being careful to leave the base intact so the leaves don't detach. Using a baster, brush your lettuce lightly with olive oil. Place romaine wedges or halves flat side down on your grill. Grill your lettuce until leaves start to scorch and soften- it will be very quick! Serve immediately on a platter dressed with the remoulade and topped with salt, pepper, fried shallots, and black sesame seeds. Enjoy!



ATLANTA BOTANICAL GARDEN