



*Brandon Rodgers'*

James Beard Nominated  
Best Chef of California

*Recipe*

# GRILLED ROMAINE HEART LETTUCE

Brandt Beef Recipe Collection





## Recipe

### GRILLED ROMAINE HEART LETTUCE



#### INGREDIENTS:

- 2 Romaine Heart Head – washed, outer leaves removed, split in half
- Extra Virgin Olive Oil
- Kosher salt
- Black Pepper (fresh milled)
- 1 ea. Lemon – cut in half
- Parsley (chopped)
- Chives (cut in 1" pieces)
- Maldon sea salt

#### TECHNIQUE:

- Drizzle both sides of lettuce with olive oil and season lightly with salt and pepper.
- Grill over embers at about 500-600°F for about 30 seconds – 1 minute on both sides.
- Take off the grill and squeeze lemon juice over the top.
- Sprinkle with parsley, chives and a small amount of Maldon Sea Salt.



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