

## Grilled Romaine with Steak



### Ingredients:

- 12 strips Bacon
- 4 tbsp Olive Oil
- 4 tbsp Balsamic Vinegar
- 4 tbsp Worcestershire Sauce
- 10 heads Romaine Lettuce, halved lengthwise, rinsed & dried
- Kosher Salt & freshly ground black Pepper, to taste
- 8 oz Blue Cheese, crumbled
- 2 grilled Ribeye Steaks

### Directions:

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.

Steak, get to room temp, pack with coarse kosher salt for 10 min, rinse and dry off.

Then pack with seasoning and grill on each side for 4 min.

Let them rest for a few minutes, slice them and divide among the plates with the Romaine halves.