

**TOTAL TIME**

20 minutes

**PREP TIME**

4 minutes

**COOK TIME**

16 minutes

**SERVES**

6

**COOKING LEVEL**

Easy

**RECIPE | TOMATOES**

# GRILLED ROMAINE & CHERRY ON-THE-VINE SALAD

*Recipe by Chef Benjamin Leblanc-Beaudoin of Iron Kettle Bed & Breakfast.*

**INGREDIENTS**

2 clusters of Pure Flavor® Red Cherry Tomatoes On-The-Vine  
6 strips of thick cut bacon  
2 tbsp olive oil  
2 tbsp balsamic vinegar  
2 tbsp Worcestershire sauce  
5 heads romaine lettuce, halved lengthwise, rinsed and dried  
Kosher salt and freshly ground black pepper, to taste

**DIRECTIONS**

1. Preheat BBQ to medium to high heat.
2. Cut romaine lettuce in half and trim any loose leaves.
3. Cook bacon about 6 minutes on each side, and the full cluster of cherry tomatoes still attached to the vine.
4. Mix all the remaining ingredients in a small bowl for the dressing.
5. Working in batches, if necessary, place romaine halves cut-side down on the grill, and cook without turning until charred and slightly wilted, about 4 minutes.
6. Transfer lettuce cut-side up to a serving platter, and season with salt and pepper; drizzle with dressing, top with bacon and tomatoes.

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