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GRILLED LITTLE GEM LETTUCE WITH MEYER LEMON DRESSING



Easy and delicious, this recipe is sure to be one of your favorites.



00 HR 35 MINS



Serves 4



INGREDIENTS

Grilled greens:

- 3 heads little gem lettuce, outer leaves removed
- 1 Sierra Blanco onion
- 1/4 cup olive oil
- Salt

Dressing:

- 3 Meyer lemons
- 1/4 cup olive oil
- 1/4 teaspoon Meyer lemon zest
- 2 tablespoons Dijon mustard
- 2 cloves minced garlic, or 1/4 bulb green garlic, minced
- 1/2 teaspoon fresh oregano leaves
- 1/3 teaspoon salt
- 1/8 teaspoon fresh black pepper

METHOD

Remove the outer leaves of the Little Gem lettuces, reserving them for later, until the lettuce looks cleaner between the leaves. Cut them in half and submerge them in water to clean the remaining hearts of the lettuce. Then shake them out and set them to dry cut side down on a paper towel.

Heat the grill to medium-high heat. Zest a lemon for dressing, then slice your lemons in half. Slice the onion in rings. Brush or drizzle cut sides of lemon and onion with olive oil and sprinkle with salt. Grill lemon cut side down until charred, about 3 minutes, turn, and grill 1 minute more. Grill onions until they develop grill marks, 5-7 minutes. Lower the grill heat to medium.

Squeeze the juice from the lemons to add to your dressing. Mix 1/4 cup grilled lemon juice, 1/4 cup olive oil, 1/4 teaspoon lemon zest, 2 tablespoons Dijon mustard, minced garlic, 1/2 teaspoon chopped oregano, 1/4 teaspoon salt, and 1/8 teaspoon fresh ground black pepper.

Brush or drizzle the lettuce with olive oil and sprinkle with salt. Place cut side down on the grill for 1-2 minutes, until grill marks begin to appear. Turn the lettuce over and grill for one minute more. Cover with grilled onions and drizzle with dressing.