

GRILLED BUTTER LETTUCE SALAD WITH BUTTERMILK-CHIVE DRESSING

(adapted from Fine Cooking #105)

1 butter lettuce, cut in half lengthwise
1/4 cup buttermilk
1/8 cup creme fraiche (*I substituted sour cream*)
1 Tbs olive oil
1 Tbs thinly sliced chives
1/2 Tbs freshly squeezed lemon juice
salt and pepper to taste
vegetable oil for the grill



Prepare a gas or charcoal grill at medium-high heat.

Whisk the buttermilk, creme fraiche, olive oil in a bowl. Add the chives, lemon juice and mix well. Season with salt and pepper. Reserve.

Brush the grill with a light coating of vegetable oil, place the lettuce, cut side down, and grill for 2 to 3 minutes. Transfer the grilled lettuce to a serving plate, cut side up, and drizzle the dressing over it. Sprinkle with a little more salt and pepper, and serve.