

Bibb and Radish Salad with Buttermilk Dressing

From Real Simple (<http://www.RealSimple.com>)

Ingredients:

4 oz	Country Bread, cut into ¾-inch squares (2 cups)
1 Tbsp	Olive Oil
	Kosher salt & Black Pepper
½ cup	Buttermilk
3 Tbsp	Mayonnaise
2 Tbsp	Chopped parsley
1 clove	Garlic, finely chopped
1 head	Bibb or Boston Lettuce
4	Radishes, thinly sliced
1	Shallot, thinly sliced

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.



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