Grilled Romaine Salad with Crab

2 ears fresh corn

12 ounces fresh lump crabmeat

1/4 teaspoon pepper

6 Tablespoons lemon juice

1/2 teaspoon salt

1/4 cup canola oil

6 large romaine lettuce hearts, halved

3/4 cup guacamole

2 cups halved cherry tomatoes

Grill corn until charred on all sides.

Cut corn from cobs when cooled.

Combine crabmeat, pepper, 2 T. lemon juice and 1/4 t. salt.

Brush lettuce halves with oil. Place on grill and cook until charred. (About 1 minute)

Stir together guacamole, 4 T. lemon juice and 1/4 t. salt.

Place 2 romaine halves on each plate. Spoon 2 ounces crabmeat over lettuce.

Top with corn and tomatoes. Drizzle with guacamole dressing.