

Classic Caesar Salad

Ingredients:

2 cloves peeled, grated garlic
4 anchovy fillets
1 tsp. kosher salt
1 tsp. freshly ground black pepper
1 Tbsp. fresh lemon juice
1 tsp. Worcestershire sauce
½ tsp. Dijon mustard
1 lg. egg yolk (slightly poached)
1/3 cup extra virgin olive oil
1 cup Parmesan cheese
1 head Romaine lettuce, cut, not torn

Croutons**



Directions:

In a wooden bowl, mash the garlic and anchovies together, add salt, pepper, lemon juice, Worcestershire, Dijon and egg. Mix well.

Whisk in the oil, add Romaine, Parmesan and toss. Add croutons.

Serve Immediately.

** To make the **Croutons**:

Use fresh Italian Bread, (a Tuscan Loaf, if you can find one). Take off crust and cube to make ¾ inch squares. (Use 8-10 oz. bread)

Toss cubes with:

2 tbsp. unsalted butter
2 tbsp. extra virgin olive oil
¼ tsp. cayenne
½ tsp. fresh black pepper
1 tsp. kosher salt

Bake in a 450 degree oven for 10 minutes.