

# Caesar Salad

## **Ingredients:**

*2 large egg yolks  
5 large garlic cloves  
3 Tablespoons Dijon mustard  
1/4 cup lemon juice  
2 Tablespoons red wine vinegar  
1 Tablespoon Worcestershire sauce  
1 cup extra virgin olive oil  
1 (2-ounce) tin of anchovy fillets, chopped  
salt and ground black pepper  
2 heads Romaine lettuce, clean, dried, and torn  
1/2 cup grated Parmesan cheese  
1 cup toasted croutons*



## **Instructions:**

In a food processor combine the egg yolks, garlic, mustard, lemon juice, vinegar, and Worcestershire. Pulse the mixture until the garlic is finely chopped. Then, while continuing to pulse, add the olive oil in a very patient, slow, steady stream to produce a smooth, creamy mayonnaise-like emulsion. Add the anchovies, pulse for 30 seconds, and season with salt and pepper to taste. This makes enough dressing for 8 servings. The extra dressing can be stored covered in the refrigerator for 3-4 days.

To serve, place the romaine in a large bowl. Add the Parmesan cheese and just enough dressing to coat the lettuce. Toss thoroughly and top with croutons. (Tip: Make your own croutons by toasting bread cubes in a frying pan with a little olive oil, garlic, and dried parsley until the sides are golden brown. Drain on paper towels and serve warm.)

If you can find the imported marinated anchovy fillets, use these as a garnish. They're fantastic.

*Serves 2*