

Classic Caesar Salad

- 1 egg yolk
- 1 garlic clove, finely minced
- 2 anchovy fillets, finely minced (I prefer those packed in salt rather than oil: because these tend to be bigger than the oil-pack, if you use them, use only 1)
- 1/4 t Worcestershire sauce

(1) Combine all in large bowl and mash together, or put into bowl of food processor/blender and puree

3 T lemon juice

(2) Add lemon juice to puree; blend well

1/2 c extra-virgin olive oil

(3) Pour oil into puree while whisking vigorously or while processor/blender is running, until dressing is emulsified by the whisking.

1/3 c grated Parmigiano-Reggiano cheese, divided
freshly-ground black pepper

(4) Add in half the cheese and whisk; add pepper to taste

1 head Romaine, torn just before use

1 c croutons

(5) Toss Romaine with dressing, coating thoroughly; add croutons then toss briefly

(6) Plate and serve immediately; garnish with remaining Parmigiano-Reggiano (or with shavings)

Croutons

Recipe "A"-

2 T olive oil

1 clove garlic, sliced

2 slices of bread, cubed

Add garlic to oil; sauté; remove when brown

Add bread cubes and brown; drain on paper towels

Recipe "B" –

Same ingredients, but infuse garlic in oil 30-60 min

Toss cubes in oil to coat

Bake 10 min @ 350°F; stir 2-3 times