



Caesar Salad

Enjoy a delicious, creamy Caesar Salad and don't forget the croutons!

Ingredients

Dressing

- 1 hard boiled egg
 - 1/2 cup grated Parmesan cheese
 - 1-1/2 tsp chopped garlic or 3 cloves
 - 1 tbsp Dijon style mustard
 - 2-1/2 tbsp Balsamic vinegar
 - 1 tbsp Thai fish sauce
 - 2 tbsp fresh lemon juice
 - 1/2 tsp salt
 - 1/4 tsp pepper
 - 1 cup olive oil
- ### Salad
- Head of Romaine lettuce
 - Garlic Croutons
 - Parmesan shavings (to taste)
 - Ground black pepper (to taste)

Directions

Dressing

In a food processor, process egg and Parmesan into a course paste. Add garlic and Dijon, pulse until blended (2 or 3 times). Add Balsamic vinegar, fish sauce, fresh lemon juice, salt and pepper. Pulse until blended (2 or 3 times).

Start the processor, slowly add oil through the pour spout until oil is incorporated. The dressing should be thick and creamy when the oil has been added completely. Check seasonings and adjust by taste preference.

Refrigerated until used. Keeps 4 or 5 days.

Salad

Rinse and drain well whole head of Romaine lettuce. Wrap in dish or paper towels and chill. (This is necessary for a good crunch to the lettuce, and will keep it crisp even with the dressing, cheese and other additions.) Right before serving chop heads crosswise, into 1-inch slices, making a great mixture of bright green inner and the darker outer leaves. Crumble with Garlic Croutons, and toss with more Parmesan shavings, fresh ground black pepper, and Caesar Dressing to taste.

Yield: 1-1/2 cups

Chef's Note: Tradition dictates the addition of anchovies, drained and halved lengthwise, draped over the greens. Lots of people now add grilled chicken or salmon instead, making this salad into an entree rather than a starter course.

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