

# Caesar Salad

Serves (8)

(Courtesy of Hank Martin)

## Croutons

16 slices of fresh baguette 3/8" thick  
2 cloves garlic thinly sliced  
1/3 cup extra virgin olive oil  
Grated Parmesan cheese

Heat olive oil in a pan to a low heat. Sauté garlic but don't brown. Remove from heat. Brush both sides of bread with garlic oil and grill until golden brown and crunchy. Place on paper towel to drain and immediately sprinkle with finely grated Parmesan cheese. Set aside

For an added flair place freshly grated parmesan cheese onto hot frying pan into a 3-4" circle in a doily pattern. Fry until cheese is melted and carefully remove and place on paper towel to cool. Make one for each serving.

## Dressing

3 cloves garlic  
2 eggs  
3 or 4 anchovies (this is a personal matter some like more others like less)  
1 Tbs. Dijon mustard (country French is great also)  
Juice from 2 small limes (In Mexico Limons)  
2 Tsp. Worcestershire Sauce  
½ Tsp. finely ground pepper  
½ cup extra virgin olive oil  
1 Tsp. balsamic vinegar  
Salt to taste.

In a large wooden bowl rub the inside of the bowl with a clove of garlic. Mash the anchovies with a fork until smooth paste if formed. Add the garlic, using a garlic press, and mustard then mash into the anchovies. Beat in one egg, when well mixed add the other egg. Add the lime juice, Worcestershire sauce pepper and balsamic vinegar and whisk together until mixture is smooth, then slowly add the olive oil while whisking into the mixture. The above is a great way to prepare if you have people watching. For a simpler way add the stuff in a blender and blend then slowly add in the olive oil till smooth. Personally I like the slow method, as it is much easier to slowly adjust the ingredients to taste.

## Salad

3 heads of Romaine lettuce  
Wash and dry the lettuce  
If you are going to pass the salad around cut the lettuce cross wise about 1" thick.  
Toss with the dressing and serve with 2 bread croutons and a Parmesan Cheese crouton.

If you are going to serve individual servings it makes a nice presentation to toss the lettuce leaves whole and place on individual plates along with the cheese and bread croutons.