

Caesar Salad with Homemade Garlic Croutons

Salad and Dressing

1 Head of Romaine Lettuce washed and torn into bite size pieces
Croutons (recipe below)
2 Cloves Garlic
2 Tablespoons Mayo (I use this in place of a raw egg)
½ Teaspoon Dijon Mustard
3 Tablespoons Fresh Lemon Juice
1 Teaspoon Worcestershire Sauce
1 Teaspoon Anchovy Paste (this won't make it fishy. At least I don't think it does.)
5 Tablespoons Olive Oil
¼ Cup Freshly Grated Parmesan plus another ¼ cup for top of salad.
Salt and Pepper to taste

In a food processor grind up garlic, mayo, dijon, lemon juice, Worcestershire and anchovy paste. Slowly drizzle and mix in olive oil. Turn off processor and stir in ¼ cup parmesan. Salt and pepper to taste, but it won't need much due to the cheese and anchovy paste. Pour a little over romaine and mix up with croutons and extra parmesan. Taste for flavor and if needed add more dressing. You can always add more, but you can't remove dressing. Made this mistake a few times ☺.

Croutons

1 Loaf of Fresh Sourdough bread chopped into small crouton sized cubes. (I like sourdough, but you can use any kind you want.)
¼ Cup Olive Oil
2 Cloves Garlic Crushed
Lawry's Seasoning Salt to taste

Preheat oven to 350 degrees. Mix olive oil, garlic and seasoning salt together in a small bowl. Put 1/3 of the bread cubes in a large bowl and pour 1/3 of oil mixture over the bread. Mix well. Continue this process until all the oil and bread cubes are used. Add to a cookie or baking sheet and bake for 15-20 minutes until hard and toasty brown. Watch carefully or you might burn.

Love,

Lindzee

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