Caesar Salad Reigns

The Tampa Tribune

Tips & Notes

- Chill salad plates and forks for an elegant serving.
- After cleaning wooden salad bowls, rub with garlic cloves to enhance the flavor.
- The best Caesar is made with the inner green and white leaves. To save time, wash greens, dry and store in a large, plastic bag. Seal the bag and store in the refrigerator.
- If you do not want to serve a raw egg, use a pasteurized egg product such as Simply Eggs. Or, some cooks prefer to coddle the egg by cooking one minute in gently boiling water.
- Croutons can be made from Italian bread, crusty rolls or baguettes. The more the crust, the better. There are also fat-free croutons in some markets.
- Buy good-quality Parmesan Cheese and grate it yourself or in the food processor. Freeze extra for quick use.
- Personalize salads with shrimp, fish, chicken, oysters or other topping.

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