Caesar Salad

The Tampa Tribune

Ingredients

- 1 Tbsp red wine vinegar
- 1 Tbsp Worcestershire sauce
- 2 Tbsp Dijon mustard
- 4 cloves garlic, minced
- Salt
- Freshly ground black pepper
- 1 cup + 4 Tbsp olive oil (divided)
- 4 Tbsp freshly squeezed lemon juice
- Dash Worcestershire sauce
- 1 large garlic clove, sliced
- 2 cups 1/2" bread cubes from crusty bread
- 3 heads romaine, torn into 2" pieces
- 1/2 cup freshly grated Parmesan

Instructions

Dressing

1. Whisk vinegar, Worcestershire sauce, mustard, minced garlic, salt, and pepper together.
2. Slowly whisk in 1 cup olive oil, drop by drop at first.
3. When all the oil has been added, whisk in lemon juice and Worcestershire sauce.
4. Store in refrigerator until ready to serve.

Croutons

1. Heat 4 Tbsp olive oil in a pan over medium heat.
2. Sauté sliced garlic until lightly browned, about 2 minutes.
3. Remove garlic with a slotted spoon.
4. Add bread cubes and cook over medium heat, stirring often, until golden on all sides, about 3-5 minutes.
5. Remove; drain on paper towels.

Assembly

1. Tear romaine into pieces and place in a large bowl.
2. Sprinkle with half of the Parmesan cheese.
3. Add croutons and toss.
4. Add remaining cheese and toss.
5. Add dressing, toss, and serve.

CAESAR SALAD — THE TAMPA TRIBUNE

1 T. red wine vinegar
1 T. Worcestershire sauce
2 T. Dijon mustard
4 cloves garlic, minced
Salt
Freshly ground black pepper
1 c. + 4 T. olive oil
4 T. freshly squeezed lemon juice
Dash/Worcestershire sauce
1 lg. garlic clove sliced
2 c. ½" bread cubes from crusty bread
3 heads romaine, in 2" pieces
½ cup freshly grated Parmesan

Whisk vinegar, Worcestershire sauce, mustard, minced garlic, salt and pepper. Slowly whisk in 1 cup olive oil, drop by drop at first.

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When all the oil has been added, whisk in lemon juice and Worcestershire sauce. Store i refrigerator until ready to serve.

Heat 4 tablespoons olive oil in pan. Over medium heat, saute sliced garlic until lightly browned, about 2 minutes. Remove with a slotted spoon. Add bread and cook over medium heat, stirring often, until golden on all sides, abut 3-5 minutes. Remove; drain on paper towels.

Tear romaine into pieces. Place ia large bowl. Sprinkle with half of the cheese. Add croutons and toss. Add remaining cheese and toss. Add dressing; toss and serve.

Calories 409; cholesterol 12 mg. Sodium 393

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