Caesar Salad

Recipe by Reese

Serves 4

Ingredients

- 1 head romaine, washed, dried and chilled
- 2 Tbsp Parmesan cheese
- 1/2 large fresh lemon
- 1/2 tsp dry mustard
- 3 Tbsp olive oil
- 1 can anchovy fillets
- 1 clove garlic, cut
- 1 egg, coddled for 1 minute
- Dash of Tabasco, optional
- Salt, to taste
- Fresh ground pepper, to taste
- Caesar salad croutons

Instructions

1. Rub a wooden salad bowl with the cut garlic clove; add the romaine greens.
2. Squeeze the lemon over the lettuce.
3. Sprinkle with Parmesan cheese, dry mustard, salt, pepper, and Tabasco.
4. Pour olive oil over all.
5. Place anchovies and croutons on top.
6. Break the coddled egg into the salad bowl and toss.
7. Serve at once.

CAESAR SALAD **REESE**

1 head romaine, washed, dried and chilled
2 tablespoons Parmesan cheese
½ large fresh lemon
½ teaspoon dry mustard
3 tablespoons olive oil
1 can anchovy fillets
1 clove garlic, cut
1 egg, coddled for 1 minute
Dash of tabasco, optional
Salt
Fresh ground pepper
Caesar salad croutons

Rub wooden salad bowl with garlic; add greens.

recipecardarchive.com | RCA0008-20260621-0093

Squeeze lemon over lettuce; sprinkle with cheese, dry mustard, salt, pepper and tabasco. Pour olive oil over all. Place anchovies and croutons on top. Break egg into salad bowl and toss.

Serve at once.

Serves 4.

recipecardarchive.com | RCA0008-20260621-0093