

# Easy Caesar Salad

*Bon Appétit - February 1996*

- 4 large garlic cloves
- 1 cup mayonnaise (not salad dressing)
- 5 canned rolled anchovy fillets with capers/drained
- 3 tbsp freshly grated Parmesan cheese
- 1½ tbsp lemon juice
- 1½ tsp Worcestershire sauce
- 1½ tsp Dijon mustard
- ¾ tsp salt
- ¾ tsp pepper
- 4 cups ¾ inch bread cubes made from day-old French bread
- 3 large head romaine lettuce
- 3 cup freshly grated Parmesan cheese

## ***For dressing:***

Peel garlic cloves by placing them on a wooden cutting board and positioning the flat side of a large knife on top of the garlic clove. Hit the knife with your fist directly on top of the part of knife where garlic clove rests underneath. Remove paper shell. Repeat with remaining 2 garlic cloves. Place garlic cloves as well as next 8 ingredients in food processor or blender. Process or blend until combined and garlic has been pureed.

Reserve dressing in refrigerator while preparing remaining ingredients.

**Note:** *Anchovies and fresh Parmesan cheese are a must. Grate cheese on the finest side of a square grater.*

## ***For bread cubes:***

Place bread cubes in a single layer on a large baking sheet. Toast in a 200° oven till light golden brown and crisp. Approximately 10 - 20 minutes. Check every 5 minutes after the first 10 minutes of browning.

Do not over brown. The bread cubes should be a very pale golden color.

**Note:** *French bread is a must. Day old French bread is easier to slice into cubes. Use a serrated knife.*

## ***For lettuce:***

Break off the core end of lettuce and tear off top portions of any tough outer leaves. Wash remaining lettuce thoroughly and spin dry. Tear into bite size pieces and place in a large bowl. Sprinkle lettuce with Parmesan cheese and toss with reserved dressing. Add bread cubes and toss again. Divide salad equally among diner sized plates and sprinkle with additional Parmesan cheese. Salad may be garnished with flat anchovies if desired.

Serve immediately.