

VARIATION OF CLASSIC CAESAR SALAD RECIPE

for 8 or 9 people

Ingredients:

2 heads of Romaine lettuce (10 cups)
1 bunch green onions
8 anchovy fillets
1 lemon (4 Tbsp)
3 Tbsp olive oil
½ cup grated parmesan cheese
3 cups Pepperidge Farm garlic croutons
5 cloves of garlic
2 tsp Dijon mustard
3 Tbsp Lea & Perrin's Worcestershire sauce
Freshly ground pepper & salt to taste

About 2 hours before serving:

1. Wash lettuce and cut off extreme ends and tops. Tear remaining leaves into 3 - 4 inch strips. Spread lettuce on paper towels and dry thoroughly. Store dried lettuce in airtight bag in refrigerator.
2. Chop green onions and store in covered bowl in refrigerator.

Chef will prepare to this point and bring to Deli for final preparation

To prepare salad:

1. Place salad plates and forks in freezer to chill.
2. Rub large wooden salad bowl with garlic clove.
3. Mash the following in bottom of salad bowl: anchovy fillets, 4 garlic cloves, mustard, 1 Tbsp Lea & Perrin sauce, lemon juice, 1 tsp ground black pepper.
4. Stir to blend and dribble olive oil into blend
5. Empty salad bowl blend into separate bowl
6. Place lettuce and onions in salad bowl and pour blend mixture over them, toss
7. Sprinkle 2 Tbsp Lea & Perrin sauce over salad, salt & pepper to taste, toss
8. Add croutons, and ¼ cup parmesan cheese, toss
9. Place salad on chilled plates and top with remaining parmesan cheese