



Chef Geoff

## Caesar Salad

### Ingredients:

1 large head romaine lettuce

$\frac{1}{2}$  clove garlic, crushed  
 $\frac{1}{2}$  cup salad oil or olive oil

1 cup French bread cubes  
 $\frac{1}{4}$  tsp dry mustard  
 $\frac{1}{4}$  fresh ground pepper  
1  $\frac{1}{2}$  tsp Wor'shire sauce  
6 anchovy filets,  
drained and chopped

1 egg, whole  
 $\frac{1}{2}$  clove garlic, whole

$\frac{1}{4}$  cup crumbled blue cheese  
2 tbsp grated Parmesan  
cheese ( $\frac{1}{2}$ "; crust removed)

Juice of  $\frac{1}{2}$  lemon  
 $\frac{3}{4}$  tsp salt  
6 whole anchovy filets

### Preparation:

- 1 Trim core from romaine. Separate into leaves, discarding white or discolored ones. Place in salad basket and rinse under cold water; shake to remove excess water; dry in paper towels.
- 2 Place romaine in plastic bag; store in veggie crisper of refrigerator until crisp and cold—several hours or overnight. Several hours before serving, crush  $\frac{1}{2}$  clove garlic, combine with oil in jar with tight fitting. Refrigerate for 1 hour, minimum.
- 3 Heat 2 tablespoons of oil/garlic in medium skillet. Add bread crumbs; sauté until all sides browned. Set aside. To remaining oil/garlic mix in jar, add salt, mustard, pepper, Wor'shire, and chopped anchovies. Shake vigorously. Refrigerate.
- 4 In small sauce pan bring 2-inch depth of water to a boil. Turn off heat. Carefully lower egg into water and let stand 1 minute; set aside to cool. Just before serving, rub inside of large wooden serving bowl with other half of garlic clove.
- 5 Discard garlic. Cut out coarse ribs from leaves of romaine. Tear into bite size pieces into salad bowl. Shake dressing well; pour over romaine. Sprinkle in both cheeses. Toss until romaine coated with dressing.
- 6 Break egg over center of salad. Pour lemon juice directly over the egg; toss well. Sprinkle the sautéed bread crumbs over the salad; quickly toss again. Garnish top with anchovy filets, if so desired. Serve at once.