



Chef Geoff

## Caesar Salad

### Ingredients:

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1 large head romaine lettuce

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½ clove garlic, crushed  
½ cup salad oil or olive oil

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1 cup French bread cubes  
¼ tsp dry mustard  
¼ fresh ground pepper  
1 ½ tsp Wor'shire sauce  
6 anchovy filets,  
drained and chopped

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1 egg, whole  
½ clove garlic, whole

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¼ cup crumbled blue cheese  
2 tbsp grated Parmesan  
cheese (½"; crust removed)

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Juice of ½ lemon  
¾ tsp salt  
6 whole anchovy filets

### Preparation:

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- 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.

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  - 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 ½ clove garlic, combine with oil in jar with tight fitting. Refrigerate for 1 hour, minimum.

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  - 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.

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  - 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.

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  - 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.

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  - 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.