

## CAESAR SALAD

3 Large eggs, simmered in boiling water for 1 minute  
6 cloves garlic, chopped and mashed to a paste  
5 heads packaged hearts of romaine, torn into pieces  
15 anchovy fillets, chopped fine and mashed to a paste  
8 tbs fresh lemon juice  
2/3 cup olive oil  
1 1/3 cup fresh grated parmesan  
Salt and pepper to taste  
2 cup croutons (See below)  
2 dashes Tabasco

Wisk together eggs, garlic, anchovies, lemon juice and salt and pepper to taste.  
Be careful anchovies are very salty.

In a salad bowl toss the romaine with the oil, add egg mixture, Parmesan, and croutons and toss and serve.

### For the Croutons

4 tbsp olive oil  
4 cloves garlic. Peeled and crushed.  
5 thick slices of stale bread cut into cubes

Heat oil in skillet on medium-low, add garlic and cook till lightly browned.

Remove garlic, turn heat to medium, add bread cubes, cook bread turning occasionally till brown all over.

Sprinkle with salt.