

Caesar Salad with/Dressing

Recipe from Ann Clark Harris at CommercialAppeal.com

Serves: 6



Most sources agree the garlicky salad mix of romaine, croutons and Parmesan cheese was developed by Caesar Cardini at his restaurant in Tijuana, Mexico. Cardini is said to have frowned on variations that added anchovies or substituted them for his Worcestershire sauce. He also is said to have used lemon juice, which the version we're printing does not.

Ingredients

2 cloves garlic, pressed
2/3 of a 2-oz. tin of anchovies
1 tsp. Worcestershire sauce
10 tbsp. olive oil, divided
Fresh ground pepper
3 tbsp. wine vinegar
2 eggs, boiled 1 minute
1 large head romaine lettuce, broken into large pieces
1/2 cup Parmesan cheese, freshly grated
1 cup croutons

Cooking Method

In a wooden bowl, mash garlic, anchovies, Worcestershire, 1 tbsp. olive oil and pepper until well mixed. Add remaining olive oil and vinegar and blend well. Just before serving, toss dressing with romaine. Break eggs into salad and toss again. Add liberal amount of Parmesan and toss again. Add croutons and toss for final time.