

Caesar Salad

Unlike Caesar salads that use an egg, this dressing is safe to keep in the refrigerator for up to 2 weeks.

It is also unnecessary to make an entire recipe of the salad. You can make as little as one serving and keep the extra dressing for later.

The salad I made for the Trilogy Cooking Club meeting was deliberately low on anchovies. If you wish to recreate it use only 1 tsp of anchovy paste.

Garlic Croutons

6 Tbsp Olive Oil

2 cloves garlic

4 cups croutons

1. Heat olive oil in pan.
2. Add garlic and stir until fragrant (10 seconds)
3. Take off heat. Add croutons and stir to season.

Dressing

3 cloves garlic

¼ cup olive oil

1 Tbsp anchovy paste

1 Tbsp lemon juice

1 tsp Worcestershire sauce

1 tsp mustard

¾ cup Mayonnaise

3 Tbsp Parmesan or Romano cheese

1. Stir together the garlic, olive oil, and anchovy paste until the anchovy paste is dissolved in the olive oil.
2. Add the lemon juice, Worcestershire sauce, and mustard.
3. Mix in the Mayonnaise and Parmesan or Romano cheese.

Note: If you want a thinner dressing add an additional 1 Tbsp of olive oil and 1 tsp lemon juice.

Caesar Salad

3 to 4 Hearts of Romaine

1 recipe of Caesar Dressing

1 recipe of garlic croutons

Parmesan or Romano cheese

1. Tear up Romaine into a large bowl.
2. Add Caesar Dressing and Garlic Croutons and toss.
3. Serve with additional Parmesan or Romano cheese on the side