



Cut at the line for a 4x6 Recipe Card

Everyday Recipes: everydayrecipes.ca

Caesar Salad

(Salads)

Ingredients:

- Croutons:
- 2 large garlic cloves, crushed
- 3 tbsp virgin olive oil
- Pinch of salt
- 2 cups French baguette cut into 1/2-inch cubes
- Salad:
- 1 large egg
- 1 tsp Worcestershire sauce
- 3 tbsp fresh lemon juice
- 1 med. garlic clove, crushed
- 1 pinch salt
- 1/2 tsp freshly ground pepper
- 1 1/2 tsp anchovy paste
- 1 tsp capers
- 1 tsp Dijon mustard
- 1/3 cup virgin olive oil
- 2 med. heads of romaine lettuce
- 1/3 cup Parmesan cheese, grated

Directions:

(continued on card #2)

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(Salads)

Directions:

For the croutons, preheat oven to 350°F. Combine garlic, oil, salt and bread cubes in a bowl. Mix until cubes are coated evenly. Spread the coated cubes on a baking sheet and bake until the croutons are golden (about 10 minutes). Salad: Bring a pot of water to boil, add egg and cook for just 45 seconds, NO MORE. (This is called coddling the egg.) Remove from heat and let it cool.

Mix the Worcestershire sauce, lemon juice, garlic, salt, pepper, anchovies, capers and mustard in a bowl. Crack egg and add to ingredients. Whisk until smooth. Now for the tricky part. Slowly add the oil in a steady stream while constantly whisking again until smooth. (Important: if you add the oil too quickly, the dressing will separate and not emul-sify.) Tear the romaine lettuce into 1-2 inch pieces and add them to a large bowl (wooden if you have one). Add half the dressing, toss; add remaining dressing, Parmesan cheese and croutons, and toss again. Serve on chilled plates.