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CAESAR SALAD DRESSING

Recipe Courtesy of Cathy Lowe

6 cloves garlic, mashed and minced
 1 tablespoon Dijon mustard
 1 tablespoon Vinegar
 2 tablespoons mayonnaise
 1/2 cup olive oil
 Salt
 Pepper
 Lemon juice
 Minced anchovy fillets (optional)

3 tsp minced garlic
 1 Tbsp mustard
 1 Tbsp cider vinegar
 2 Tbsp mayo
 1/2 cup oil
 2 tsp lemon juice
 1/2 tsp worcestershire

Combine garlic, mustard, vinegar and two pinches of salt in a blender and mix thoroughly. Add mayonnaise and blend together to form a thick base. In a slow stream add olive oil through hole in lid. Scrape dressing with spatula into a bowl and season to taste with salt, pepper and lemon juice. If desired, add anchovy to dressing to create a deeper, saltier taste.

CAESAR SALAD CROUTONS

1 baguette
 3 tablespoons butter
 1 teaspoon garlic powder
 1 teaspoon paprika
 1 teaspoon pepper

1/2 tsp salt
 1/8 tsp ground black pepper
 1 Tbsp sugar

Cut baguette into cubes. Melt butter in skillet and season with garlic powder, paprika and pepper. Add bread cubes and saute just until bread cubes begin to brown. Set aside to cool.

CAESAR SALAD

Romaine lettuce
 Fresh grated Parmesan
 Caesar dressing
 Croutons

Wash and dry lettuce. In a large salad bowl combine lettuce, dressing and croutons. Top with freshly grated Parmesan. Toss gently to combine well