

Carol's Rockin' Caesar Salad Recipe

- 3 Large or 5 Small Cloves of Garlic
 - Juice From 1 Large Lemon
 - 1 Tablespoon of Red Wine Vinegar
 - 5 Anchovy Fillets
 - ½ Cup of Extra Virgin Olive Oil
 - 5 Drops of Worcestershire Sauce
 - 1 Tablespoon of Beaten Raw Egg
 - ½-1 Teaspoon of Freshly Ground Pepper
 - 1 Cup of Grated Parmesan Cheese
 - 3 Romaine Hearts
 - 1½ Croutons
1. Put salad bowl in freezer for 1 hour
 2. Add to a blender the anchovies (patted dry with a paper towel and chopped), the garlic (pressed through a garlic press), the egg, the Worcestershire Sauce, and the vinegar
 3. Blend on high for 1 minute
 4. leave the blender on high and very slowly drizzle in the olive oil to emulsify
 5. Cut the lettuce then wash in the sink with ice cubes and cold water
 6. Spin the lettuce in a salad spinner until dry
 7. Put the lettuce in the cold bowl and mix with dressing
 8. Add croutons, cheese, and pepper to taste
 9. Optional: Add 1 basket of sweet halved cherry tomatoes