

Recipe Name: ^{Ca}esar Salad Dressing

Serves:

From: Linda

Cook Time: make in AM

Ingredients

Direction

- Olive oil
- 7 cloves garlic minced
- 1 can anchovies or anchovy paste
- 1/2 tsp worcestershire sauce
- Juice 1/2 lemon
- 2 tbsp red wine vinegar
- 1/4 tsp dry mustard
- 1/2 c. parm cheese grated or shredded
- 1 egg - coddled
- In morning break Romaine into pieces, sprinkle w pepper & refrigerate
- mix olive oil & garlic in bowl & refrigerate.
- mix coddled egg in small blender with anchovies.

Coddle egg:

- in pan bring water to boil
- drop egg in boiling water
- leave in boiling water ~2mins
- Immediately place egg in ice bath
- peel egg.

when ready to serve add together:

- Anchovy mixture
- Olive oil + garlic mixture
- worcestershire, vinegar, mustard & parm cheese.

Notes:

- toss with Romaine

- serve 😊

Optional:

Croutons
sundried tom
Red onion
olives

carrot slices
pickled onions