

Jordan's Caesar Salad

Serves 4-6

Ingredients

2 medium Romaine lettuce

Croutons

1 cup bread cubes (5/8" cubes)

2 pinches fresh ground pepper

1 pinch salt

1 medium clove garlic

2 tbsp olive oil

Dressing

4 Anchovy fillets or 1 tbsp anchovy paste

3 medium cloves of garlic

2 coddled eggs

1 cup fresh mushrooms

1/3 cup freshly grated parmesan

2 cup olive oil

1 lemon

2 tbsp red wine vinegar

1 tbsp worcestershire sauce

2 tsp dry mustard

pinch fresh ground pepper

Preparation

- Croutons; pre-heat oven to 300 F. Toss the bread cubes to lightly coat with pepper, salt, minced garlic clove and the oil. Spread evenly on a baking sheet and bake until golden brown.
- Coddle your eggs. Heat a pan of water on medium heat but don't bring to a boil. Take off the heat and place your eggs in the water for 3-4 minutes. Remove and run under cold water, set aside.
- Wash your lettuce and tear into bite sized or fork sized pieces, dry and chill until used.
- Cut up your anchovy fillets into your salad bowl. Add your worcestershire sauce, dry mustard, pepper and minced garlic and with a sturdy spoon, make a paste.
- Take your coddled eggs, break them and use the yolk (discard the white) and mix

thoroughly with the paste in the bowl.

- Using a whisk, add the oil slowly to the mix in the bowl until thick.
- Add the red wine vinegar and the juice of 2 lemon (or more to taste) and mix.

- Add the 2/3 of your grated parmesan to the dressing, save the rest to garnish the top of the salad.

- Chop the mushrooms and add to the lettuce, add croutons and toss with the dressing.

- Garnish with the rest of the parmesan cheese.

Buono Appetito !

Notes: Vary your garlic, anchovy and lemon quantities to suit your own taste but go easy on the dry mustard!