



Caesar Salad

YIELD: Makes 4 servings

COOKING TIME: Prep 15 min.

Cook 5 min

Total 20 min

WINE SUGGESTION: 2017 Inspiracio, Rhône inspired white blend

INGREDIENTS

- 1 head romaine lettuce, leaves separated
- 1 egg, lightly beaten
- 2 garlic cloves, crushed
- 3 tablespoons fresh lemon juice
- 1 teaspoon Worcestershire sauce
- ¼ teaspoon prepared mustard
- 4 anchovy fillets, drained and chopped or about 1 tablespoon of anchovy paste
- ½ cup extra-virgin olive oil
- ½ cup grated Parmesan cheese
- ¾ cup prepared croutons
- ground pepper to taste

PREPARATION

Rinse the lettuce and dry. Refrigerate wrapped in paper towels for several hours to crisp the leaves

In your salad bowl, separately whisk in the following ingredients in this order: the raw egg, garlic, lemon juice, Worcestershire sauce, mustard, (anchovy paste) and lastly, the olive oil.

Add the lettuce and if using, the chopped anchovy and toss thoroughly

Add the cheese and toss again.

Lastly, sprinkle the croutons, add fresh ground pepper to taste and serve immediately.