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----- Side 1 Cut Out Below -----

## Caesar Salad

A 'worth-the-effort' salad!! Always a winner, if you love Caesar Salad!

The secret is the dressing and the croutons. Prep Time: approx. 20 Minutes.

Cook Time: approx. 5 Minutes. Ready in: approx. 1 Hour 25 Minutes. Makes 4 to 6 servings.

Printed from **Allrecipes**, Submitted by **Cathy Hofmann**

1 head romaine lettuce	1 egg
3/4 cup extra virgin olive oil	1 lemon, juiced
3 tablespoons red wine vinegar	freshly ground black pepper
1 teaspoon Worcestershire sauce	1/4 cup grated Parmesan cheese
1/2 teaspoon salt	1 1/2 cups garlic croutons
1/4 tablespoon ground mustard	1 (2 ounce) can anchovy filets
1 clove crushed garlic	

### Directions

**1** Clean lettuce thoroughly and wrap in paper towels to absorb moisture. Refrigerate until

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crisp, at least 1 hour or more.

**2** In a bowl or jar combine oil, vinegar, Worcestershire sauce, salt, mustard, garlic and lemon juice. Whisk until well blended.

**3** Coddle egg by heating 3 cups of water to boiling. Drop in egg (still in shell) and let stand

for 1 minute. Remove egg from water and let cool. Once cooled crack open and whisk egg into dressing. Whisk until thoroughly blended.

**4** Mash desired amount of anchovies and whisk them into the dressing. If desired set aside a few for garnish.

**5** To assemble, place torn lettuce leaves in a large bowl. Pour dressing over the top and toss

lightly. Add the grated cheese, garlic croutons and freshly ground pepper, toss. Serve immediately!

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