Caesar Salad

Recipe courtesy The Cookworks

Ingredients:

1 tablespoon olive oil
1/2 teaspoon minced garlic
1 cup bread, cut in 1/2-inch cubes
3 hearts romaine lettuce
1/2 cup Caesar Dressing, recipe follows
1/2 cup shaved Parmesan

In a large skillet heat the olive oil over medium heat. Add the garlic and bread cubes, tossing well to coat with oil. Toast in the skillet for 7 minutes until golden.

Tear the romaine hearts into bite size pieces. Toss with the Caesar Dressing making sure to coat all the leaves generously. Garnish with shaved Parmesan and the garlic croutons.

Caesar Dressing:

3 anchovy fillets, finely chopped
1 tablespoon finely chopped capers
1 tablespoon Dijon mustard
1 egg yolk*
1 teaspoon minced garlic
3/4 cup vegetable oil
1 tablespoon red wine vinegar
1 tablespoon lemon juice
1/4 cup heavy cream
Kosher salt

Methods:

In a medium bowl mix together the anchovy fillets, capers, mustard, egg yolk, and garlic. While whisking vigorously add the vegetable oil in a slow, steady stream. Whisk in the red wine vinegar and lemon juice. Stir in the heavy cream and season, to taste, with the salt.

Will keep for several days stored in the refrigerator in an airtight container.

Yield: 1 cup
Preparation Time: 10 minutes

*RAW EGG WARNING

Food Network Kitchens suggest caution in consuming raw and lightly-cooked eggs due to the slight risk of Salmonella or other food-borne illness. To reduce this risk, we recommend you use only fresh, properly-refrigerated, clean, grade A or AA eggs with intact shells, and avoid contact between the yolks or whites and the shell.