

Devon's Caesar Salad

YIELD 6 servings

INGREDIENTS

For Dressing

- 0.5 cup olive oil OR melted butter
- 2 T. champagne OR white wine vinegar
- Juice of half a lime
- 1 jar OR tin of anchovies (~3-5 oz)
- 1 egg yolk
- 2 cloves garlic, crushed

For Croutons

- 1 day-old baguette (or six slices of sandwich bread if baguette is unavailable)
- 0.25 cup olive oil
- 1 T. dried Italian herbs (get creative here- I like Herbs de Provence or Italian seasoning, but definitely something with a LOT of rosemary)
- 2 t. garlic powder
- 1 t. sesame seeds
- Salt to taste

For Salad

- 1 to 2 heads romaine
- ~.5 cup freshly grated parmesan

INSTRUCTIONS

For Dressing

1. Combine all dressing ingredients and blend using, blender, immersion blender, or magic bullet
2. Refrigerate for 20-30 minutes before serving

For Croutons

1. Preheat oven to 350 degrees
2. Cube up baguette (or bread slices)
3. Toss in mixing bowl with olive oil, dried herbs, and garlic powder
4. Spread over aluminum foil-lined baking sheet
5. Top with sesame seeds and salt to taste
6. Bake for 12-18 minutes, depending on your oven. I usually check at 12 minutes and again in two-minute increments afterwards until golden brown

For Salad

1. Wash and chop romaine (make sure it is VERY dry before dressing- you may want to do this a few hours ahead of time)
2. Grate parmesan and sprinkle on top of lettuce
3. Top with croutons
4. Dress salad before serving

NOTES

- Devon thinks melted butter is WAY better than olive oil, but olive oil is more authentic
- Anchovies in the jar tend to be much more flavorful than those in a tin
- Fresh lime juice is better than bottled
- If for some reason the dressing separates or does not emulsify, add a teaspoon of hot water and a squeeze of lime juice to the concoction and blend again