

# Classic Caesar Salad

About 4 to 6 Servings

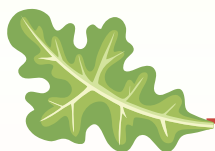
## Ingredients:

### Dressing:

1 tsp anchovy paste  
2 garlic cloves, minced  
1 tsp Dijon mustard  
Juice from 1/2 lemon  
Worcestershire sauce  
Freshly ground black pepper  
Extra virgin olive oil  
Parmigiano-Reggiano cheese

### Salad:

2 heads romaine lettuce, cut into 1" pieces



## Instructions:

### To Prepare Dressing:

In a small bowl whisk together anchovy paste, garlic, mustard, and lemon juice. Add a dash or two of Worcestershire sauce and fresh ground pepper. Add about 1/4 cup of olive oil and whisk. Add a bit more olive oil if the dressing is thick.

### To Prepare Salad:

In a large bowl, toss romaine lettuce with the dressing. Sprinkle Parmigiano-Reggiano cheese on top and add extra pepper if desired. Serve fresh or chilled.

## Preparation Tips:

- Don't be scared of using anchovy paste. The paste adds flavor (and salt) and works much better than anchovy filets.
- Caesar salad can be part of a healthy diet provided you don't pour on the cheese or top off with croutons.
- The key to a great Caesar salad is to use dry lettuce. If the lettuce is wet, the dressing won't coat the leaves and your salad will end up soggy.

