

## Caesar Salad

4 cloves garlic, minced, mixed with 1/4 tsp. kosher salt and made into a paste  
1 tbsp. Dijon mustard  
1 tbsp. champagne vinegar  
2 tbsp. mayonnaise  
1 tbsp. lemon juice  
1 tsp. Worcestershire sauce  
1 tsp. Anchovy paste  
1/2 cup extra virgin olive oil  
Salt and pepper to taste

Begin with the dressing. Mix the garlic paste, Dijon mustard, vinegar, mayonnaise, lemon juice, Worcestershire sauce and anchovy paste. Slowly whisk in olive oil, or pour slowly into a blender or food processor if using one. If you are using a dressing mixer like I did you can add the oil all at once and blend. Add salt and pepper if necessary. Refrigerate at least 30 minutes prior to serving.

Meanwhile, cut and wash you lettuce, use a spinner if you have one. If you don't have a spinner, pat your lettuce dry it helps the dressing adhere to the lettuce. Place the romaine in a very large bowl, drizzle with Caesar dressing and toss to coat. Serve with homemade croutons, fresh grated cheese and fresh cracked pepper. I like to put extra dressing on the table for my family members who like their salad sloppy.