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| **Caesar Salad** **Colosseum Restaurant - Salem, NH** | | |
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| Caesar Salad | | |
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| Ingredients | | |
|  | 1 head of Romaine (washed and Dried) 1 clove of Garlic (minced) ¼ teaspoon of Mustard ¼ teaspoon of Worcestershire Sauce 1 Lemon  4 drops of Tobasco | 1 Egg Yolk 1 teaspoon Parmesian Cheese (Grated) Fresh Ground Pepper Garlic Croutons 1 cup of Olive Oil 4 Filets of Anchovies |
| http://www.nedine.com/images/RecipeIMG/barIMG.jpg | | |

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| Directions | |
|  | Wash and thoroughly dry the Romaine lettuce. Next cut the lettuce in pieces and set aside.  Mash garlic in a large bowl. Crack egg and remove yolk. Now add the egg yolk, lemon juice, olive oil, Tabasco and Worcestershire Sauce and mix well. This will make about ½ cup of dressing. Next add lettuce leaves, tossing to coat thoroughly. Add Romano and fresh ground pepper. Toss again.  Arrange on two dinner plates and garnish with garlic croutons. Add anchovies on top and enjoy.  Serves 2 |