**Caesar Salad with Garlic Herb-Croutons**

3 garlic cloves, finely minced

3 anchovy filets, drained and finely chopped

2-3 Tbsp. red wine vinegar

1 Tbsp. Dijon mustard

1 tsp. Worcestershire sauce

1 egg yolk

1/3 cup olive oil

1/3 cup grated Parmegiano-Reggiano

Freshly ground pepper

6 handfuls of coarsely cut romaine

Garlic-Herb croutons

Emulsify uncracked egg in hot water

Add ground pepper at each step.

* In a large salad wooden Caesar salad bowl blend garlic and anchovy with forks.
* Whisk in vinegar.
* Whisk in Worcestershire sauce
* Whisk in mustard
* Separate egg and whisk in egg yolk.
* In a slow stream whisk in olive oil
* Add parmegiano
* Just before serving add romaine and croutons.

**Garlic-Herb Croutons**

1 garlic clove, very finely minced

1 Tbsp. Italian parsley, chopped

½ Tbsp. fresh majoram, chopped

1 Tbsp. basil, chopped

1 tsp. fresh oregano, chopped

½ cup olive oil

8 ½-inch thick slices of white bread

* Whisk together all ingredients except the bread.
* Brush both sides of each bread slice with some of the mixture.
* Cut bread into pieces and toast in a heavy skillet with the remainder of the mixture.
* Toast until crisp and lightly browned.