

# Caesar Salad

## Croutons:

- 2 T. unsalted butter, melted
- 2 T. extra-virgin olive oil
- 1 t. salt
- 1 8-10 oz. loaf rustic Italian bread, crusts removed, cut into 3/4-inch pieces
- dash cayenne pepper (optional)
- 1/2 t. freshly ground black pepper

## Salad Dressing:

- 2 cloves garlic
- 4 anchovy fillets
- 1 t. salt
- 1 t. freshly ground black pepper
- 1 T. freshly squeezed lemon juice
- 1 t. Worcestershire sauce
- 1/2 t. Dijon mustard
- 1 T. mayonnaise
- 1/3 c. extra-virgin olive oil
- 2 10 oz. heads romaine lettuce, outer leaves discarded, inner leaves washed and dried
- 1 c. freshly grated Parmigiano Reggiano

To make croutons: Heat oven to 450°F. Combine butter and olive oil in a large bowl. Add bread cubes and toss until coated. Sprinkle salt, cayenne pepper and black pepper; toss until evenly coated. Spread bread in a single layer on an 11x17-inch baking sheet. Bake until croutons are golden, about 10 minutes. Set aside until needed.

To make dressing and assemble salad: Place garlic, anchovy fillets, and salt in a large wooden salad bowl. Using two dinner forks, mash garlic and anchovies into a paste. Using one fork, whisk in pepper, lemon juice, Worcestershire sauce, Dijon mustard and mayonnaise until combined well. Using the fork, whisk in the olive oil. Chop romaine leaves into 1- to 1 1/2-inch pieces. Add croutons, romaine and cheese to the bowl, and toss well. If you wish, grate extra cheese over the top. Serve immediately.

To make a version of the dressing that you can store, simply mince garlic and anchovies and place with remaining ingredients in a jar. Screw the lid on the jar tightly and shake to combine. Shake the jar before each use. Store refrigerated up to 4 days.