

Caesar Salad

Try making your own croutons. Slice bread, butter, sprinkle with garlic powder and put in a hot oven (500 degrees). Turn oven off and the bread will harden and brown. Slice bread when cool. Delicious.

1 large bunch Romaine lettuce, torn

3/4 cup olive or vegetable oil

3 Tb. red wine vinegar

1 tsp. Worcestershire sauce

1/2 tsp. salt

1/4 tsp. dry mustard

1 large garlic clove, minced

1/2 fresh lemon

Dash pepper

1/4 to 1/2 cup shredded Parmesan cheese

Caesar-flavored or garlic croutons



Place lettuce in a large salad bowl.

Combine the next six ingredients in a blender; process until smooth.

Pour over lettuce and toss.

Squeeze lemon juice over lettuce.

Sprinkle with pepper, Parmesan cheese and croutons.

Serve immediately.

Yield: 6 - 8 servings.