

A Man's Cookbook for "THE HERD"
By Robert Sturm

Caesar Salad

Ingredients:

- 1 TB. Anchovies (paste is good to)
- 1 TB. Garlic, chopped
- 1 each Egg, coddled
- 1 tsp. Grey Poupon Mustard
- ½ tsp. Worcestershire Sauce
- ¼ tsp. Tabasco Sauce
- 1 each Lemon, juice, fresh
- 1 Cup Olive Oil
- ¼ Cup Kraft Parmesan Cheese
- 1 head Romaine Lettuce, cut
- ½ Cup Croutons, seasoned
- ¼ Cup Parmesan Cheese, shredded or shaved (for a fancy meal)



Directions

In a large bowl, crush anchovy and garlic together to make a paste. Add mustard, Worcestershire and Tabasco. Mix well. Add egg. Mix well. Add oil slowly while stirring constantly with a whip. This will make a thick dressing. Add Parmesan cheese. Stir well. Toss lettuce and croutons with dressing. Place onto plate. Top with Parmesan cheese.



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