

CAESAR SALAD

*Rumor has it that when Livingston resumes his live Tuesday morning game, he is going to use this recipe and go from table to table tossing the salad and serving it in wooden bowls to all who want it!!
Shared by Craig Pritzker.*



PREP: 10 minutes

SERVINGS: 4-6 people (unless Craig is eating; then, serves only 1-2 people)

INGREDIENTS:

1 bag of romaine lettuce hearts (3 heads)
1 bag of Caesar salad croutons (use a good brand)
Parmesan and/or Romano cheese (depending on taste)
1 coddled egg
6-8 Tbsp. lemon juice (depending on taste)
3 Tbsp. Extra Virgin Olive Oil
 $\frac{3}{4}$ Tbsp. vegetable oil
1 Tbsp. red wine vinegar
1 Tbsp. spicy brown mustard
24 drops/dashes Worcestershire Sauce
4-8 garlic cloves (depending on taste)
 $\frac{1}{2}$ tube anchovy paste (usually available where cans of tuna are sold)

DIRECTIONS:

Wash and dry romaine lettuce, tear into small pieces, and set aside.

Boil egg for 70 seconds. Crack the egg, place it in a container and beat it. Add the lemon juice and let stand for about 2-3 minutes. Continue by adding the extra virgin olive oil, the vegetable oil, the red wine vinegar, the spicy brown mustard, and the Worcestershire sauce. Put the garlic cloves into a garlic press and add to the mixture. Add the anchovy paste and mix ingredients well.

Put the lettuce in a large wooden bowl. Add the croutons and Parmesan and/or Romano cheese (generously) over the lettuce.

Mix dressing, add it to the lettuce, and toss and toss and toss (very well) - keep tossing. Serve in wooden bowls. Enjoy this classic Caesar salad!