

# Caesar Salad

Serves 4 ppl appetizer

## Ingredients:

1 clove of garlic  
2 anchovies  
1 teaspoon Worcestershire Sauce  
3 drops of Tabasco  
1 tablespoon Dijon Mustard  
1/2 lemon  
1 egg yolk  
1 tablespoon Balsamic Vinegar  
1/2 cup Olive Oil  
1/2 cup grated parmesan cheese  
1 medium romaine lettuce  
1 cup croutons

## Directions:

1. Wash lettuce in cold water & dry, coarsely chop
2. Put whole egg in coffee cup and fill with boiling water. The yolk will be used, separated later.
3. Hold garlic with fork and shave with spoon and spread in wooden bowl. \*Remove garlic pulp leaving the oil.
4. Grind anchovies into garlic oil with fresh ground pepper.
5. Add Worcestershire Sauce, Tabasco, mustard, lemon, vinegar & egg yolk. Mix well.
6. Add olive oil slowly while whisking continuously.
7. Mix in parmesan.
8. Toss lettuce with dressing and add croutons.