

Caesar Salad

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Serves: 6

5 anchovies (HdeH entire tin)
1 teaspoon cracked black peppercorns
½ cup extra virgin olive oil (HdeH use less)
½ cup freshly grated Parmesan cheese
1 egg
3 tablespoons red wine vinegar
2 tablespoons fresh lemon juice
1 tablespoon pureed garlic
2 teaspoons dry mustard
1-teaspoon celery salt
3 dashes Tabasco
3 dashes Worcestershire sauce
½ loaf sourdough or hearty French or Italian bread, with crust, diced for croutons
2 medium heads Romaine lettuce

1. Combine anchovies, black pepper, and olive oil in a blender. Puree about 5 minutes until very smooth. Add grated Parmesan and blend briefly to combine. Measure and reserve 1/3 cup for use with croutons.
2. Bring a small saucepan of water to a boil. Place a refrigerated egg on a slotted spoon and into boiling water. Cook 1 ½ minutes, remove, and reserve.
3. Place remaining dressing ingredients in a large bowl and whisk in anchovy mixture. Crack open egg and spoon (including the parts that are uncooked) into mixture. Whisk until well combined. The dressing may be refrigerated at this stage.
4. Combine reserved anchovy mixture with diced bread in a bowl and toss to coat. Heat a dry cast-iron skillet over medium-high and cook croutons, stirring constantly, until golden and crisp.
5. Wash and dry lettuce and break into bite-sized pieces. Place in a salad bowl along with dressing and toss well. Add toasted croutons, toss again, and serve.