



Sauces

CAESAR SALAD

2 lg. heads Romaine Lettuce
1 tsp. prepared Dijon Mustard
2 lg. heads Boston lettuce
2 Davidson's Safest Choice™ Pasteurized Shell Eggs raw
1 lg. Clove Garlic
1/2 c. dressing (see recipe below)
Anchovy Fillets, (optional)
1/2 c. Parmesan cheese, grated
Black Pepper, to taste
3/4 c. Olive Oil
1 tblsp. Worcestershire Sauce
2 Lemons
Toasted Croutons

Let two bruised garlic cloves sit in 3/4 cup good olive oil overnight. Add the juice of two lemons. Remove and discard the garlic. Wash and thoroughly dry lettuce. Chop 6 anchovy fillets that have been soaked for 30 minutes in milk and pat dry. Rub a large; wooden salad bowl with a large garlic clove and discard. Mash the fillets in bowl with 1/2 tsp. freshly ground pepper, 1 tablespoon Worcestershire sauce and a generous teaspoon of Dijon mustard. Break in the Davidson's Pasteurized Shell Eggs™, toss in the greens and add 1/2 cup grated parmesan cheese. Add olive oil mixture and top with approximately 1 cup croutons.

