

Tante Marie's Caesar Salad

Ingredients

3/4 cup olive oil
2 cloves garlic
2 cups French or Italian style bread, largely diced
2 heads of Romaine lettuce
6 to 10 anchovy filets
1 tsp. dry mustard
2 to 3 Tbs. good quality olive oil
1 large egg
juice from half a lemon
1/2 to 3/4 cup Parmesan, freshly grated
salt and freshly ground pepper to taste

Instructions

To make garlic-flavored oil, soak 1 clove of garlic in the olive oil for about 24 hours. For a stronger flavor, put the garlic through a press, into the oil.

To make the croutons, gently heat the garlic-flavored oil in a wide saute pan. When the oil is hot, toss in the diced bread all at once. Toss immediately and cook, stirring, until evenly browned.

Wash, trim, and cut or tear the lettuce into large pieces. Dry and store in the fridge in a towel, until ready to use.

To make the salad, in the bottom of a clean salad bowl, place 1 large clove of garlic minced with the chopped anchovy filets, and the dry mustard. When this is mixed, add the olive oil and mix well. Into the bowl break the egg, squeeze the lemon juice directly on the egg. Mix it all together.

When ready to serve, toss in the clean lettuce and toss with wooden spoons until the lettuce is coated with the dressing. Add the Parmesan cheese, a few grindings of freshly grated pepper and the croutons, and toss again. Taste, and add more cheese or pepper if necessary.

Serves 4 to 6.