**Caesar Salad** Based on recipe by Luke Lanier

**Dressing**

2 tablespoons fresh lemon juice

2 tsp minced garlic

1/2 teaspoon Worcestershire sauce

1/4 teaspoon red pepper flakes

2 mashed anchovy fillets or squeeze a bead of anchovy paste (2 to 3 inches to taste)

2/3 cup mayo (I only use Best Foods brand))

Salt and freshly ground black pepper (the cheese is salty so I only use a pinch or so.)

¼ cup Parmigiano Reggiano, freshly grated

Preparation

Smash and mince garlic. I use garlic press.

Add all ingredients to bowl and stir – that’s all there is to it.

**Croutons**

1/2 loaf of large slice bread (about 12 ounces or 6-7 slices), cut into ¾ inch cubes. (I use leftover whole wheat bread.)

3 tablespoons olive oil

2 teaspoons Italian seasoning, homemade or store-bought

1 teaspoon garlic powder

1/2 teaspoon fine salt

1/2 teaspoon black pepper

Note – vary the oil and spices to taste

INSTRUCTIONS

Preheat oven to 350°F.

In a large bowl, evenly drizzle the olive oil over the bread chunks then toss well (I use my hands.). Then evenly sprinkle the spices over the bread. Toss gently until well-combined.

Spread the bread cubes out in a single layer on a baking sheet. Bake 10 to 12 minutes until bread pieces start to brown, turning pieces over with spatula at halfway through cooking. (Note, I turn off oven when croutons are light brown, and leave the pan in oven for croutons to finish browning.)

**Salad**

1 large head Romain lettuce – cut or torn into bite size pieces

¼ cup dressing, above

Fresh grated Parmigiana Reggiano to taste

Croutons to taste.

Directions

Toss salad with dressing until all lettuce pieces are coated.

Garnish with fresh grated Parmigianino Reggiano and croutons.