

Renee's Caesar Salad recipes

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Shepherd's Caesar Salad

An old Shepherd family recipe - savory, garlicky and delicious. Make this into a whole meal by adding grilled chicken, shrimp or salmon.



Combine 2 crushed or minced **garlic cloves** with 1/2 cup fruity **olive oil**. Let blend for at least 1/2 hr. Put 2 tablespoons of this garlic oil into a large skillet. Add 1 1/2 to 2 cups cubed **French bread**. Saute until lightly browned, add salt and pepper to taste. Set aside and reserve.

Chop **one 2 oz. can of anchovies** fine and then mash them up very well into a paste with their own oil. Combine with the rest of the garlic oil. Add 1/4 teaspoon **dry mustard** and a few generous grindings of **fresh pepper** to taste. Add 4-6 drops **Worcester sauce**, 3 tablespoons **wine vinegar** and the juice of one big **fresh lemon**.

Tear up 2 heavy heads of fresh **Romaine** leaves into serving size pieces, then pour the dressing over them. Top with the reserved garlic croutons, sprinkle over 1/3 cup freshly grated **Parmesan cheese**. Enjoy immediately.

Serves 6



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