**Caesar Salad**

**Dressing:**

½ oz. anchovy fillets

½ ounce grainy mustard

1 egg yolk

1 clove garlic

½ Tbsp. Worcestershire sauce

3 oz. red wine vinegar

1 tsp. black pepper

1 Tbsp. lemon juice

3 ounces parmesan cheese

8 oz. olive oil

½ cup water

**Croutons:**

6 slices old bread, cubed

6 Tbsp. melted butter

1 tsp. salt

¼ tsp. pepper

2 tsp. parsley

2 tsp. oregano

2 Tbsp. parmesan cheese

**Salad:**

2 heads romaine lettuce

½ cup grated parmesan

Dressing (above)

Croutons (above)

Anchovy fillets (optional)

**INSTRUCTIONS**

**Croutons:**

1. Preheat oven to 350°.
2. Mix melted butter with all the spices and cheese in a bowl.
3. Add bread and stir around to coat the bread with butter mixture. Pour onto a ½ sheet pan.
4. Bake for 8 minutes. Take the pan out, stir, bake for another 8 minutes. Repeat this step as necessary

**Dressing**

1. Put all ingredients into a blender except for the olive oil.
2. Turn on and blend into a paste.
3. Take the clear part out of top of the blender.
4. With the blender running, **slowly** add the olive oil. The dressing should start to thicken as the oil is mixed in.

**Salad:**

1. Cut the lettuce into pieces and wash it. Dry it well before adding the dressing.
2. Toss the lettuce with croutons, dressing, and ½ of the parmesan cheese.
3. Garnish with the rest of the cheese and anchovy fillets if you want them.