



## **Caesar Salad**

Serves 6

1 clove garlic, halved  
1/4 cup oil  
1 teaspoon Worcestershire sauce  
1/2 teaspoon salt  
Freshly ground pepper  
Coddled Egg (or pasteurized egg product, such as egg beaters)  
1/3 cup grated Parmesan cheese  
1 large bunch romaine  
1 lemon  
4 slices of cooked bacon, cut into bite sized pieces  
Garlic Croutons

### **Method**

Several hours before serving, cut the garlic in half- Leave one half whole and mince the other half and put them into the oil. Before you get ready to prepare the salad, strain out the minced garlic, only leaving one half of the garlic.

At serving time - Rub a wooden salad bowl with the half clove of garlic that has been removed from the oil. Add oil, Worcestershire sauce, salt, pepper, egg and a little cheese. Mix thoroughly. Add romaine, toss until leaves glisten. Add juice from lemon (put cheesecloth on the lemon so the seeds do not get into the dressing), squeezing it over romaine. Add more cheese. Toss. Add bacon, croutons, cheese and toss. Serve immediately.

### **Garlic Croutons**

Heat oven to 400°F. Trim crust from 4 slices white bread. Generously butter both sides of bread slices, sprinkle with 1/4 teaspoon garlic powder. Cut into 1/2 inch cubes; place in baking pan. Bake 10 to 15 minutes, stirring occasionally, until golden brown and crisp.

### **Coddled Egg**

Place cold egg in warm water. In a pan, boil enough water to completely cover egg. With a spoon, immerse egg into boiling water. Remove pan from heat. Cover and let stand 30 seconds. Immediately cool egg in cold water. If desired, substitute equivalent amount of egg beaters instead of coddled egg.

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