



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Serves 4 – 6

Classic Caesar Salad –

1 egg yolk*
3 tablespoons fresh lemon juice
1 tablespoon minced garlic
1/2 teaspoon Worcestershire sauce
1/4 teaspoon red pepper flakes
1 tablespoon Dijon mustard
2 anchovy fillets, mashed
Scant 1 cup vegetable oil
1/3 cup extra-virgin olive oil
Salt and freshly ground black pepper
1 large head romaine lettuce, cleaned and cut into 1 to 2-inch pieces
Freshly grated Parmesan
2 cups croutons

In a medium bowl, whisk together the egg yolk, lemon juice, garlic, Worcestershire, pepper flakes, mustard, and anchovies. Slowly whisk in the oils to emulsify. Season, to taste, with salt and pepper.

Place the lettuce in a large bowl. Sprinkle with Parmesan and black pepper. Drizzle with desired amount of dressing and toss well. Sprinkle top with croutons.

Credit: Wolfgang Puck