



## CAESAR SALAD

- 2 Small Heads Romaine, Chilled
- 1 Clove Garlic
- Salt and Pepper
- 1/8 Teaspoon Dry Mustard
- 1/2 Teaspoon Worcestershire Sauce
- 1 Tablespoon Lemon Juice
- 1 Tablespoon Olive Oil
- 3 Anchovy Fillets
- 1 Coddle Egg
- 3/4 Cup Croutons
- 1 Tablespoon Parmesan

## DIRECTIONS

1. Wash romaine and cut in crosswise pieces 1/2 inch wide.
2. Rub a wooden salad bowl with garlic.
3. In a small mixing bowl place the salt, pepper, dry mustard, Worcestershire, and lemon juice.
4. Mix thoroughly.
5. Add olive oil and cut up anchovies.
6. Break the egg over the greens and pour on the salad dressing.
7. Toss together lightly.
8. Add croutons and half the cheese.
9. Toss again.
10. Sprinkle each serving with remaining cheese.