



Caesar Salad

Ingredients

Croutons

- 1 Long French Baguette cut into 1 inch cubes
- ¼ C Butter melted
- ¼ C Vito and Joe's Olive Oil
- 3 cloves garlic
- 1 TBSP Sea Salt
- 1 TBSP Ground Pepper

Dressing

- 3 yolks
- 1/3 C Vito and Joe's Olive Oil
- 3 cloves Garlic
- 1 TBSP Balsamic Oil
- 2 Tsp Lemon Juice
- 1 TBSP Dijon Mustard
- 1 1/2 tsp Salt
- 1 1/2 pepper
- 1/3 C Parmesan Cheese

How to Prepare

For Croutons-Slice garlic thin and pound under saran wrap to make a paste. Add garlic to butter, mix well, and add salt, pepper and spoon over croutons. Spread on pan, bake for 10-15 minutes at 400 degrees. Sprinkle with salt and pepper after baking.

For Dressing-Wisk egg and oil together and mix well. Add garlic, balsamic, lemon juice, mustard and salt and pepper and parmesan cheese. Serve over 3 heads of cleaned and cut Romaine lettuce.