

### Caesar Salad 6 servings

Salt

1 clove garlic

1 tsp. dry mustard

1 T. lemon juice

Tobasco sauce to taste

3 T. olive oil

3 bunches Romaine

1 T. grated Parmesan

1 can anchovies  
drained

1 egg boiled for

60 seconds

to croutons

Sprinkle the bottom of a salad bowl with salt & a bit in with garlic. Add mustard, lemon juice & tobasco + stir with a wooden spoon until salt dissolves.

Add the olive oil & stir until the liquid blends. rapidly

Wash the Romaine & dry with towel. Tear into bite size pieces & add to bowl. Sprinkle with Parmesan add the anchovies & add egg to salad.

Sprinkle with croutons & toss lightly.

