



RECIPES

Killer Caesar Salad

1 large clove garlic, minced
1/3 cup olive oil
anchovy paste (about as much as you would put on a toothbrush if it were toothpaste)
1 egg, beaten (or use homogenized eggs from a carton: about 2 to 3 Tbsp.)
1 lemon, juiced
2 Tbsp. red wine vinegar
1-1/2 tsp. Worcestershire sauce
2 tsp. small whole capers
6-8 Tbsp. Parmesan cheese, freshly grated
4 strips crisp bacon, crumbled
1 head red-leaf lettuce or Romaine (please don't use iceberg!)
croutons
salt and freshly ground black pepper to taste

Mix garlic and olive oil in a glass and let stand for 1 hour. Rub a large salad bowl (preferably a wooden one) with anchovy paste. Add egg, olive oil, and garlic to bowl and stir gently. Pour in lemon juice and red-wine vinegar and stir gently. Add Worcestershire sauce, salt, freshly ground black pepper, capers, and Parmesan cheese and stir. Tear entire head of lettuce into pieces and add to bowl. Sprinkle with croutons and crumbled bacon. Toss well and serve with your favorite meal or eat alone with a good crusty bread.