

Classic Caesar Dressing

This dressing was made famous by Caesar Cardini at his restaurant in Tijuana, Mexico, in the 1920's. Cardini, an American-Italian immigrant, he has restaurants in California and across the border in Mexico where Prohibition was not a problem.

Today his original establishment is gone, but what stands at the location is Caesar's a historical restaurant that still serves the salad, tableside.

Makes 1/2 cup of dressing

1 large	egg yolk, room temperature	1/2 tsp	Dijon Mustard
1 tbsp	freshly squeezed lemon juice	1/2 tsp	apple cider vinegar
1/2 tsp	sea salt	5 tbsp	olive oil
1 tbsp	olive oil		Freshly grated black pepper
1 clove	garlic, minced	3 tbsp	freshly grated Parmesan cheese
1/2 tsp	Worcestershire sauce		

1. In a medium bowl, whisk together egg yolk, lemon juice, salt and the first olive oil. Whisk in garlic, Worcestershire sauce, mustard and vinegar.
2. While vigorously whisking. Pour in the last of the oil in thin steady stream until emulsified, about 2 minutes.
3. Fold in black pepper and cheese.

A Classic Caesar Salad

Makes One Salad

5 large	Romain lettuce leaves, washed and patted dry
2 tbsp	CLASSIC CAESAR DRESSING
	GARLIC CROUTONS
2 tbsp	Freshly grated Parmesan cheese

1. Place leaves lengthwise on a chilled plate, arranged next to each other.
2. Drizzle dressing over the leaves. Sprinkle with croutons and cheese.