

DAD'S CAESAR SALAD



Aimee's dad Dennis N. has been making homemade caesar salad since she was a little girl.

INGREDIENTS

- 2 heads of romaine lettuce
- grated parmesan cheese
- 3 garlic cloves
- 3 Tbls. store-bought oil-based caesar salad dressing
- 1 Tbls. Worcestershire sauce
- 3 Tbls. olive oil
- 1 Tbls. anchovy paste

DIRECTIONS

Wash, dry, and chill romaine lettuce.

Crush 3 cloves of garlic in a large wooden bowl. Smash garlic around the sides of the bowl with the back of a spoon.

Add the store-bought caesar salad dressing to the garlic bowl. Then add the Worcestershire sauce, olive oil, and anchovy paste. Mix together with a heavy sprinkling of parmesan cheese.

Shred lettuce into bite-sized pieces into the bowl of dressing. Toss and keep tossing until all lettuce is coated.

Finish by sprinkling more shredded parmesan cheese on top of salad.

AUNT LOUISE'S CAESAR SALAD



This creamy caesar salad is absolutely amazing! (Aunt Louise got Aimee's vote. Shhh... don't tell Dad!)

INGREDIENTS

- 2 heads of romaine lettuce
- 1/2 cup shredded parmesan cheese
- 2 garlic cloves minced
- 1 tsp. Worcestershire sauce
- 2 Tbls. fresh lemon juice
- 1 cup mayonnaise
- 1 tsp. anchovy paste
- 2 Tbls. Dijon mustard
- 1/4 tsp. each salt and pepper

DIRECTIONS

Wash, dry, and chill romaine lettuce.

In a bowl combine mayonnaise, lemon juice, minced garlic, Worcestershire sauce, Dijon mustard, anchovy paste, salt and pepper, and shredded parmesan cheese.

Use a hand blender to incorporate all ingredients together.

In a large salad bowl, tear lettuce into bite-sized pieces.

Spoon some of the dressing onto lettuce tossing until all the lettuce is coated. Sprinkle with more shredded parmesan cheese.

Refrigerate remaining dressing for up to 2 weeks.