

Caesar Salad

Recipe courtesy Emeril Lagasse



Recipe Summary

Prep Time: 15 minutes

Yield: 6 to 8 servings

User Rating: ★★★★★

4 garlic cloves
4 egg yolks*
2 anchovies
1 tablespoon Dijon mustard
Juice of two fresh lemons
1 cup olive oil
Salt
Cracked black pepper
2 large heads of romaine lettuce, washed, ribbed and patted dry
3 ounces Parmigiano-Reggiano cheese
12 ounces of salad croutons

Rub the inside of a large wooden bowl with the garlic cloves. Remove the garlic cloves, and finely chop. Add the egg yolks, remaining garlic, anchovies and mustard to the bowl. Whisk until all of the ingredients are incorporated. Whisk in the lemon juice. Slowly drizzle in the olive oil, while whisking constantly. Whisk until all of the ingredients are incorporated. Season the dressing with salt and pepper. Gently tear the lettuce into bit-size portions and add to the salad bowl. Using a hand-held grater, grate the cheese into the bowl. Add the croutons. Toss the salad completely and reseason if necessary. Serve the salad on cold salad plates.

*RAW EGG WARNING

Food Network Kitchens suggest caution in consuming raw and lightly-cooked eggs due to the slight risk of Salmonella or other food-borne illness. To reduce this risk, we recommend you use only fresh, properly-refrigerated, clean, grade A or AA eggs with intact shells, and avoid contact between the yolks or whites and the shell.

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