

# FOOD MADE SIMPLE

with

Steve Crane

## Classic Caesar Salad

Serves 2

### Ingredients

- 1/4 cup Shredded Reggiano Parmigiana
- 1 Whole Head Romaine
- 2 Small Garlic Cloves Minced (I use a microplane)
- 4 Anchovy Filets Minced
- 1 Tsp Dijon Mustard (Grey Poupon)
- 1 Lemon Juiced
- 1 Tbsp Worcestershire
- 1 1/2 Cups Mayo (Real, Not Low Fat)
- 1/2 Tsp Black Ground Pepper
- 1 Loaf French or Italian Bread

### Caesar Dressing

Put Garlic, Anchovy, Worcestershire, Mustard, & Lemon in a bowl and mash with a fork to further mince the Anchovy; then whisk vigorously. Add Mayo and continue to whisk until smooth in texture. Dressing can be stored in the fridge for up to one week, that's why I use mayo instead of egg yolk.

*Come try Steve's delicious clean eats at Pyour Pour!  
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