



Caesar Salad

Here's a fairly standard take on the classic.

1 head romaine lettuce, torn into pieces (Some purists call for only the inner leaves, and that they be left whole)
2-3 cloves of garlic
1/2 cup olive oil
juice of 1 lemon
1/4 cup red wine vinegar
2-3 dashes of worcestershire sauce
salt & pepper, to taste
1 egg, coddled (boiled for 1 minute)
1/2 cup grated parmesan or romano
croutons

Prepare, and set aside the lettuce. Mash the garlic onto the sides of a wooden bowl. Add the Olive oil, lemon juice, red wine vinegar, worcestershire sauce, salt and pepper. Mix well. Add the lettuce leaves, and toss to coat. Coddle the egg, and break over the salad, scraping out the shell with a teaspoon. Toss well to mix in the egg. Add the parmesan or romano, and toss again. Top with the croutons and serve.