

Creole Caesar Salad



This recipe is very easy to make and taste delicious.

Ingredients:

2-3 medium heads of romaine lettuce (hearts are best) 5-10 slices of pre-cooked bacon chopped 2-3 tbsp Parmesan cheese grated 1 teaspoon capers (your choice on this) 3-4 tbsp Renee's Caesar Dressing (to taste or you can make fresh)

"Caesar dressing fresh"

- 1 large egg
- 1 teaspoon Worcestershire sauce
- 3 tablespoons fresh lemon juice
- 1 medium garlic clove, crushed
- 1 pinch salt
- 1/2 teaspoon freshly ground pepper
- 1 1/2 teaspoons anchovy paste or 4 flat anchovies
- 1 teaspoon capers
- 1 teaspoon Dijon mustard
- 1/3 cup virgin olive oil

CREOLE CROUTONS

3 cups day-old bread cubes 2 tablespoons olive oil 1 tablespoon

Pre-heat oven to 375F

Toss the cubes of stale bread with the olive oil and Creole seasoning. Spread in a single layer on a baking sheet, and bake until golden brown, about 4-5 minutes.

Croutons will keep in an airtight container for about a week.

Creole seasoning

2 tablespoons onion powder 2 tablespoons garlic powder 2 tablespoons dried oregano leaves 2 tablespoons dried sweet basil 1 tablespoon dried thyme leaves 1 tablespoon black pepper 1 tablespoon white pepper 1 tablespoon cayenne pepper 1 tablespoon celery seed 5 tablespoons sweet paprika

Combine in food processor and pulse until well-blended, or mix thoroughly in a large bowl.