

Caesar Salad

<http://userealbutter.com/2007/08/27/caesar-salad-recipe/>

2 heads of romaine lettuce, washed, dried, torn

1-2 cups croutons

1 egg

1 clove garlic, crushed to paste

salt

pepper

1/3 cup olive oil

1/3 cup lemon juice

1 tsp Worcestershire sauce

1/3 cup Parmesan cheese, grated (or I used flakes of Pecorino Romano to dress on top)

Boil water in a small saucepan and put the whole egg (shell and all) in for 45 seconds and remove. Let cool. Break egg into bowl and mix with garlic, salt, pepper, lemon juice, and Worcestershire. Whisk the olive oil in by thin steady stream to ensure good emulsion. Mix in the cheese if grated (otherwise dress the salad with it last). Toss dressing with greens and croutons. Sprinkle shaved cheese on top. Serves 4.