

## Caesar Salad

(Serves 4 to 6)

2 large crisp heads romaine lettuce  
2 large cloves garlic and a garlic press  
Salt  
¾ cup best-quality olive oil  
2 cups best-quality plain unseasoned toasted croutons  
2 teaspoons Dijon mustard  
1 lemon  
2 eggs boiled then chopped fine  
¼ cup (1 oz.) genuine imported real Parmesan cheese, freshly grated  
Peppercorns in a grinder  
Worcestershire sauce and/or 2 oz. anchovies drained.

### METHOD:

The romaine. You want 6 to 8 whole unblemished leaves of romaine, between 3 and 7 inches long, per person. Strip the leaves carefully from the stalks, refrigerate the rejects in a plastic bag and reserve for another salad. Wash your Caesar leaves gently, to keep them from breaking, shake dry, and roll loosely in clean towels. Refrigerate until serving time.

The croutons. Put the garlic into a small heavy bowl, and mash to a smooth paste with a pestle or spoon, adding ¼ teaspoon salt and dribbling in 3 tablespoons of the oil. Strain into a medium-sized frying pan and heat to just warm, add the croutons, toss for about a minute over moderate heat, and turn into a nice serving bowl.

Other preliminaries. Shortly before serving, squeeze the lemon into a pitcher, boil the eggs exactly 1 minute, grate the cheese.

In a small bowl, mash the anchovies; stir in the olive oil and lemon juice, whisking; add the mustard and blend. Put the romaine into the salad bowl, pour the dressing over, add the eggs, and toss the salad lightly (using your hands does the best job) until the egg has disappeared. Add remaining ingredients, toss for just a second, and serve.