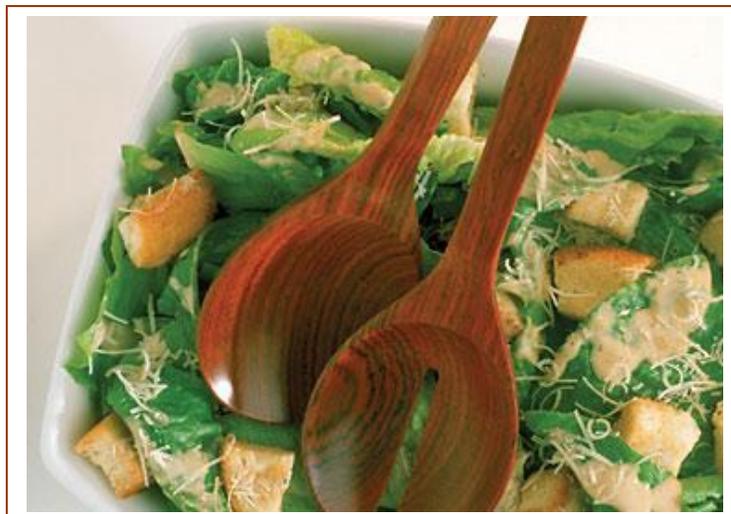


Caesar Salad with Bagel Chip Croutons



This all time favourite has become a tradition. There are many variations on the theme but we think ours is the best! It's so good that doubling the dressing recipe and storing the remainder in the fridge is a smart move. For best results all ingredients should be at room temperature.

ingredients

DRESSING

| | |
|----------|--|
| 2 | Eggs (Coddled in boiling water for 1 minute) |
| 2 | Cloves Garlic |
| 2 Tbsp | Balsamic Vinegar (Modena) |
| 2 Tbsp | Lemon Juice (freshly squeezed) |
| 1 Tbsp | Dijon Mustard |
| 1/2 tsp | Worcestershire Sauce |
| 1/4 tsp | Hot Pepper Sauce |
| 1/2 tsp | Anchovy Paste |
| 3/4 Cup | Roasted Garlic Olive Oil |
| To taste | Salt and Freshly Ground Pepper |

SALAD

| | |
|---------|---------------------------------------|
| 1 Head | Romaine (washed, cleaned and trimmed) |
| 1/3 Cup | Parmesan Cheese (freshly grated) |

BAGEL CROUTONS

| | |
|-------------|---|
| 1 Cup | Bagel Chip Croutons (see instructions) |
| 1/2-3/4 Cup | Butter |
| 2 Cloves | Whole Garlic |
| 4-5 | Bagels (dried or stale, cut in 4 slices in the bagel cutter guide and chopped in 3" pieces) |

instructions

Dressing

Blend all ingredients except oil in the blender at medium speed gradually add oil and blend until thickened.

Serve the dressing over Romaine lettuce with freshly grated parmesan cheese and bagel chip croutons.

Making Bagel Croutons

These good to eat croutons are best made with stale bagels. Any variety is appropriate!

1. In a skillet heat the butter to medium heat. Reduce heat and add garlic cloves. Cook slowly, to avoid burning the garlic. Allow the flavour of the garlic to transfer into the butter (approximately 10 minutes.)
2. Add the bagel pieces and thoroughly mix it into the butter.
3. Remove from heat and allow to cool. The croutons are best when served the same day, however you can store them in the refrigerator in an airtight container for up to 7 days.