

Dressing Ingredients:

6 cloves garlic, minced
1 Tbsp mustard
1 Tbsp Vinegar
2 Tbsp mayonnaise
1/2 cup olive oil
Salt
Pepper
Lemon juice

Croutons:

1 baguette
3 Tbsp butter
1 Tsp garlic powder
1 Tsp paprika
1 Tsp pepper

Salad:

Lettuce
Grated Parmesan

Directions:

Dressing:

Combine garlic, mustard, vinegar and two pinches of salt in a blender and mix thoroughly. Add mayonnaise and blend together to form a thick base. In a slow stream add olive oil through hole in lid. Scrape dressing with spatula into a bowl and season to taste with salt, pepper and lemon juice.

Croutons:

Cut baguette into cubes. Melt butter in skillet and season with garlic powder, paprika and pepper. Add bread cubes and saute just until bread cubes begin to brown. Set aside to cool.

Salad:

Wash and dry lettuce. In a large salad bowl combine lettuce, dressing and croutons. Top with freshly grated Parmesan. Toss gently to combine well.

Ceaser Salad

