

Betty's Home-Style Caesar Salad Recipe



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In this video, Betty demonstrates how to make a refreshing Home-Style Caesar Salad. It uses the Parmesan cheese crisps and buttery croutons from the previous two videos in *bettyskitchen*, along with Romaine lettuce and a nice, tangy Caesar dressing.

Ingredients:

- 1/2 head of Romaine lettuce, washed, dried with paper towel, and torn into pieces
- 2 cups croutons (You may use my Buttery Croutons, or some other type.)
- 1 dozen cheese crisps (You may use my Parmesan Cheese Crisps, or substitute butter-flavored crackers.)
- 1 cup mayonnaise
- 1 tablespoon lemon juice
- 1 teaspoon Worcestershire sauce
- 1 clove of garlic, minced
- 1/4 teaspoon salt
- 1/8 teaspoon freshly ground black pepper
- 1/2 cup finely shredded Parmesan cheese
- 1 tablespoon milk
- anchovies, to taste (optional)
- additional Parmesan cheese for topping

In a deep bowl, combine 1 cup mayonnaise, 1 tablespoon lemon juice, 1 teaspoon Worcestershire sauce, 1 clove minced garlic, 1/4 teaspoon salt, 1/8 teaspoon freshly ground black pepper, 1/2 cup finely shredded Parmesan cheese, 1 tablespoon milk, and anchovies to taste (if desired). Use a whisk or an electric blender to combine until well-blended. Chill dressing for a couple of hours to let flavors meld. In a large salad bowl, place 1/2 head prepared Romaine lettuce, along with desired amount of Caesar dressing and desired amount of croutons. Toss salad, and adjust the lettuce, the dressing, and the croutons, if needed. Place a generous portion of salad on a nice salad plate. Sprinkle with some Parmesan cheese and add a few croutons to the top. Place 2 Parmesan cheese crisps, one on each side of the salad, and serve immediately, while the croutons are still crisp! This is a delightful salad that I think everyone will love! Enjoy!!!
--Betty :)