



the ultimate caesar salad

Caesar salad is a staple on restaurant menus across the country, but we've yet to find one as perfectly blended as this one - crisp romaine is tossed with creamy dressing, crunchy croutons and premium Parmesan. All hail Caesar!

SERVES: 6

ingredients

- 8 cups romaine lettuce torn into bite-size pieces
- 1½ cups croutons
- ½ cup freshly grated Parmesan cheese

Creamy Caesar Dressing

- ¼ cup mayonnaise
- ¼ cup buttermilk
- ½ small garlic clove, finely minced
- 2 tsp fresh lemon juice
- ½ tsp Dijon mustard
- ¼ tsp Worcestershire sauce
- ¼ tsp kosher salt
- ¼ tsp freshly ground black pepper
- ¼ cup olive oil
- ¾ cup freshly grated Parmesan cheese

directions

1. Place lettuce and croutons in a large bowl.
2. For the dressing, in a medium bowl, whisk mayonnaise, buttermilk, garlic, lemon juice, Dijon mustard, Worcestershire, salt and pepper until combined. Gradually add olive oil, continuing to whisk until incorporated. Fold in ¾ cup Parmesan cheese. Spoon dressing on lettuce and croutons, tossing to coat. Sprinkle with remaining 1/2 cup Parmesan cheese.



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