

Caesar Salad

In a large **wooden** salad bowl

approx. 1T coarse ground salt and 3 garlic cloves.

(The salt aids in the smashing of the garlic.)

Once smashed, add a can of anchovies and continue to "cream" the mixture together. Additional Anchovy paste if desired.

Add 1 coddled egg. (To "coddle" an egg Dad's way, place one egg in your coffee pot, run a full 8C pot of water over it and, once the water has finished dripping, pour out the hot water and quickly douse the egg with cold water before cracking it into the salad bowl with the anchovy and garlic mixture.)

Next, add about 2/3 C EVOO (Extra Virgin Olive Oil),
fresh cracked pepper
1-2 T Worcestershire,
and 1t Dry Mustard.

Lastly, add the acidic ingredients:

1/3 C Red Wine Vinegar and the juice of 1/2 a lemon.

Let the mixture stand for a while -- it really needs to come together. NOTE: the ratio of oil to vinegar should be about 3:1;

To finish, add your romaine, croutons, and freshly grated parmesan (or asiago, romano, a combination, etc.)