

Caesar Salad with Bacon

Make Croutons and Salad Dressing

Homemade Croutons

(recipe adapted from <https://www.gimmesomeoven.com/how-to-make-homemade-cROUTONS/>)

1/2 baguette	1/2 Tbsp (7.5 mL) garlic powder
2 Tbsp (30 mL) canola or vegetable oil	1/4 tsp (1 mL) pepper
1/2 Tbsp (7.5 mL) Italian seasoning	

1. Preheat oven to 375° F. Line a baking sheet with a silicone mat or parchment paper.
2. Cut baguette into 1/2" cubes and put into large mixing bowl.
3. Evenly drizzle oil over bread chunks. Sprinkle with Italian seasoning, garlic powder, and pepper. Toss gently until well-combined.
4. Spread bread onto single layer on baking sheet.
5. Bake until golden, turning halfway with a metal turner to brown all sides. They will take approximately 15-20 minutes.
6. Remove from oven and let cool completely.

Caesar Salad Dressing

1 clove garlic, minced
1 Tbsp (15 mL) fresh lemon juice (approx. 1/2 lemon)
1/2 tsp (2.5 mL) Dijon mustard
1/2 tsp (2.5 mL) Worcestershire sauce
1/2 tsp (2.5 mL) Anchovy paste
1/2 cup (125 mL) mayonnaise
1/4 cup (60 mL) grated parmesan
Salt and pepper (approx. 1/8 tsp each)

1. Whisk garlic, lemon juice, mustard, Worcestershire and anchovy paste in a medium mixing bowl. Add the mayo, parmesan, salt and pepper and whisk until smooth. This dressing will last up to one week, refrigerated.

Cook Bacon and Make Salad

Cook Bacon

1. Cut slices of bacon in half **CROSSWISE** before cooking.
2. Using 2 frying pans, cook over medium heat until just done. Turn with forks or tongs and continue cooking. **DO NOT OVERCOOK**, they burn very easily.
3. Transfer cooked bacon to a plate lined with 3 layers of paper towel.
4. Cut cooked bacon into 1cm slices, creating a pile for each slice of bacon (people have been known to argue over bacon rations).

Salad Prep

1. Cut off bottom 3cm of Romaine.
2. Separate and wash all the leaves. Dry by spreading leaves out on clean dish towel and wrapping it up.
3. Tear the lettuce into bite-sized pieces over large metal bowl.
4. **JUST BEFORE SERVING**, toss lettuce with dressing using 2 large spoons or tongs.
5. Sprinkle with parmesan cheese and croutons and gently toss. Divide evenly between bowls. Each person can add their own portion of bacon to their individual salad.