

Caesar Salad

Bobby Collins

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| 1 large head romaine lettuce | 1 egg, coddled |
| 1 tsp. Worcestershire sauce | Tabasco sauce, to taste |
| ½ tsp. salt | ¾ cup extra virgin olive oil |
| 2 garlic cloves, crushed | ½ cup shaved Parmesan cheese |
| 1 can (2 oz.) anchovies, drained | Black pepper, to taste |
| 1 lemon, halved and juiced | |

Wash lettuce; separate leaves. In a food processor, combine Worcestershire sauce, salt, garlic, anchovies, lemon juice, egg and Tabasco; process until smooth. With motor running, add oil in a slow and steady stream to emulsify.

Tear lettuce leaves. Toss with dressing, Parmesan cheese and freshly ground black pepper.

~If you prefer a thinner dressing, reduce the amount of olive oil.

~Determine the amount of anchovies you would like. Often ½ can is sufficient.

~Coddle an egg by placing cracked egg in a microwave-safe bowl. Microwave 4 seconds.

Spinach Salad

Nancy Hildebrandt

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| Spinach | Dressing: |
| Mushrooms | ¾ cup safflower oil |
| Bacon, fried crisp and crumbled | ¼ cup Dijon mustard |
| Oranges | ¼ cup red wine vinegar |
| Red onion | ¼ cup honey |
| | ¼ cup sesame seeds, toasted |
| | 2 cloves garlic, minced |

Combine dressing ingredients and shake it up. Mix with salad ingredients.