

BLT Caesar Salad



Ingredients

- 1 egg
- 1-2 anchovies, or as desired
- 2 cloves garlic
- ½ cup vegetable oil
- ½ cup olive oil, extra virgin preferred
- juice from ½ lemon
- 2 tbsp. grated parmesan cheese
- kosher salt
- ground black pepper
- 1-pint cherry or teardrop tomatoes, heirloom preferred washed, sliced in half
- 1 head romaine lettuce, washed well
- 1 small piece of baguette (about ¼ of a loaf)
- 1 clove of garlic minced
- ½ cup vegetable oil
- 1 large chunk of parmesan cheese, to shave for garnish
- 4 thick slices of bacon, sliced, and rendered until crisp, drained

Procedure

1. In the bowl of a blender or food process crack the egg and add the anchovy and two cloves of garlic. Blend well.
2. While the motor is running, drizzle in ½ cup vegetable oil, and the olive oil to create a smooth emulsion. Add the lemon juice, parmesan cheese, and season to taste with salt, and a lot of black pepper.
3. If too thick, thin with a little water. Remove and refrigerate until ready to use.

4. Chunk up the bread or cut into large cubes. Heat ½ cup of vegetable oil to medium heat. Add the minced garlic and stir. Fry the bread cubes on all sides until slightly brown and crispy. Remove from pan, and season with salt and pepper.
5. Chop the romaine lettuce into approximate ½ inch slices and dry well. Chill until service.
6. In a large bowl, put lettuce, croutons, tomatoes and bacon. Season to taste with salt and pepper. Add dressing by spooning dressing on the inside of the bowl. Work the greens into the dressing, until just barely coated.
7. Serve on chilled salad plates.
8. Using a sharp vegetable peeler, shave off pieces of parmesan cheese. Season with fresh ground black pepper. Serve immediately.
9. Refrigerate extra salad dressing for only up to a week.

Serves 4-6

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