

Uncle Peter's Caesar Salad

Le ricette di cucina di Frank Russo-Alessi

Courtesy of Pete Fauci



Ingredienti

2 to 3 bunches of Romaine Lettuce
½ cup Grated Parmesan cheese
1 can anchovies, drained and cut
into small pieces
1 cup croutons
1 clove Garlic, peeled and cut in half

3 tablespoons of Lemon juice
1 cup olive oil
Tabasco, Salt and pepper to taste
½ teaspoon sugar
1 coddled egg

Come Fare

Place Garlic in the olive oil and refrigerate overnight.

In a sauté pan heat ¼ cup of olive oil and add croutons. Cook until they appear golden brown (toasted). Remove and set aside.

Clean and cut Romaine lettuce into bite size pieces and place in a serving bowl.

Coddle the egg.

Place lettuce in a bowl. Remove the garlic from the remaining olive oil. Add coddled egg, anchovies, cayenne, sugar, salt, pepper, Tabasco and lemon to the oil and mix (blend).

Add mixture to the lettuce and toss in the bowl.

Sprinkle with Parmesan Cheese and add croutons.

Toss again and serve.

Buon Appetito!

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