



**Recipe # 467 Caesar Salad,
Serving Size and Ingredients: 4 oz.**

25 Servings	50 Servings	100 Servings	Ingredients
5 heads	10 heads	20 heads	Romaine Lettuce
3 ¾ cups	7 ½	15 cups	Olive Oil
¾ cup + 3 Tbsp.	1 ¾ + 2 Tbsp.	3 ¾ cups	Red Wine Vinegar
1 Tbsp. + 2 tsp.	3 Tbsp. + 1 tsp.	1/3 cup + 1 Tbsp.	Worcestershire Sauce
2 ½ tsp.	1 Tbsp. + 2 tsp.	3 Tbsp. + 1 tsp.	Salt
1 Tbsp. + ¾ tsp.	2 Tbsp. + 1 ½ tsp.	¼ cup + 1 tsp.	Ground Mustard
5 cloves	10 Cloves	20 cloves	Garlic Cloves
5	10	20	Egg
5	10	20	Lemon, Juiced
To Taste	To Taste	To Taste	Black Pepper
1 ¼ cups	2 ½ cups	5 cups	Parmesan
7 ½ cups	15 cups	30 cups	Garlic Croutons

North Central New Mexico Economic Development District
 Council of Governments
 Non-Metro Area Agency on Aging
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Instructions:

- 1. Clean lettuce thoroughly and wrap in paper towels to absorb moisture. Refrigerate until crisp, at least 1 hour or more.***
- 2. In a bowl or jar combine oil, vinegar, Worcestershire sauce, salt, mustard, garlic and lemon juice. Whisk until well blended.***
- 3. Coddle egg by heating 3 cups of water to boiling. Drop in egg (still in shell) and let stand for 1 minute. Remove egg from water and let cool. Once cooled crack open and whisk egg into dressing. Whisk until thoroughly blended.***



- 4. Mash desired amount of anchovies and whisk them into the dressing. If desired set aside a few for garnish.***
- 5. To assemble, place torn lettuce leaves in a large bowl. Pour dressing over the top and toss lightly. Add the grated cheese, garlic croutons and freshly ground pepper, toss. Serve immediately!***