

Caesar Salad Dressing

30 ml olive oil or mayonnaise	2 drops Tabasco sauce
10ml lemon juice,	1 ml dry mustard
10ml red wine vinegar	1 ml salt
1 clove garlic crushed	1 ml pepper
2 ml Worcestershire sauce	

Combine all ingredients in a small container with a lid and shake until well blended.

Croutons: Butter 2 frozen bread slices on both sides. Cut into tiny bite size cubes. Toss with spices eg. onion powder, garlic powder, paprika, seasoning salt, dill weed, pepper.

Place on cookie sheet and bake for 10 mins or golden brown at 400 degrees. (or fry in a fry pan)

Body of salad: Tear lettuce ½ head romaine lettuce into large pieces. Toss with dressing. Gently toss in 30 ml parmesan cheese and croutons.