

## CRAIG'S CAESAR

Makes 4 generous servings.

Lynwood Craig is known for the 300,000 Caesar salads he figures he's made in the past 50 years. He doesn't use exact measurements, but this recipe, he says, is as close it gets.

**2 large heads romaine lettuce**  
**Freshly ground black pepper**  
**½ teaspoon seasoned salt**  
**2 large garlic cloves**  
**4 anchovy fillets**  
**¼ teaspoon Dijon mustard**  
**3 shakes (drops) Worcestershire sauce**  
**½ cup olive oil**  
**3 tablespoons red wine vinegar**  
**Juice of ½ lemon**  
**2 coddled egg yolks (see Note)**  
**½ cup freshly grated parmesan cheese**

### Craig Croutons

■ Select 6 leaves of romaine per person. Wash thoroughly and drain in a colander. Break into bite-size pieces. Wrap in a towel and refrigerate.

■ Use a large wooden bowl for the salad. Add 8 grinds of black pepper and the seasoned salt to the bowl. Put the garlic through a press and add to the bowl. Add

the anchovies and mash with a fork into a paste.

■ One ingredient at a time, add the Dijon mustard, Worcestershire sauce, oil, vinegar and lemon juice, mixing well after each addition.

■ Whip the egg yolks into the dressing.

■ Blend the parmesan cheese into the dressing, whipping with a fork until very smooth.

■ Add romaine lettuce and croutons. Toss until all pieces are glistening with dressing. Serve on chilled plates.

■ **Note:** To coddle the eggs, gently place in a pan of boiling water. Boil 1 minute. Remove from the water and separate, discarding the whites.

### NOTES:

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## CRAIG'S CROUTONS

From Lynwood Craig.

**½ loaf French bread**  
**¼ cup peanut oil**  
**3 tablespoons freshly grated parmesan cheese**

■ Heat oven to 350 degrees. Cut the bread into ¾-inch cubes. Toss cubes in the peanut oil and place on a baking sheet.

■ Bake 20 to 25 minutes or until brown. Remove from the oven and sprinkle the cheese over the croutons while they are still warm.

### NOTES:

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