



## THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

### Caesar Salad (from Cooks Illustrated)

I confess that I did not care for this method of toasting the croutons. I was not able to achieve evenly browned croutons on the stovetop, probably because I wasn't willing to use enough oil. I'll reproduce the original recipe below, but I recommend toasting the croutons in the oven like in Alton Brown's recipe, then removing them from the oven and adding the garlic/oil mixture.

#### Croutons:

5 tablespoons extra virgin olive oil  
1 medium garlic clove, pressed through a garlic press (or pureed on the tines of a fork)  
5 cups (¾-inch) ciabatta bread cubes  
¼ cup water  
¼ teaspoon table salt  
2 tablespoons finely grated Parmesan

#### Salad:

1 large garlic clove, pressed through a garlic press (or pureed on the tines of a fork)  
2-3 tablespoons juice from 1 to 2 lemons  
½ teaspoon Worcestershire sauce  
6 anchovy fillets, mashed to a paste with a fork (1 tablespoon)  
2 large egg yolks  
5 tablespoons canola oil  
5 teaspoons extra virgin olive oil  
1½ ounces (¾ cup) finely grated Parmesan  
Ground black pepper  
2-3 romaine hearts, cut crosswise into ¾-inch-thick slices, rinsed, and dried very well (8-9 lightly pressed cups)

1. For the croutons: Combine 1 tablespoon oil and garlic paste in small bowl; set aside. Place bread cubes in large bowl. Sprinkle with water and salt. Toss, squeezing gently so bread absorbs water. Place remaining 4 tablespoons oil and soaked bread cubes in 12-inch nonstick skillet. Cook over medium-high heat, stirring frequently, until browned and crisp, 7 to 10 minutes.

2. Remove skillet from heat, push croutons to sides of skillet to clear center; add garlic/oil mixture to clearing and cook with residual heat of pan, 10 seconds. Sprinkle with Parmesan; toss until garlic and Parmesan are evenly distributed. Transfer croutons to bowl; set aside.

3. For the salad: Whisk garlic paste and 2 tablespoons lemon juice together in large bowl. Let stand 10 minutes.

4. Whisk Worcestershire sauce, anchovies, and egg yolks into garlic/lemon juice mixture. While whisking constantly, drizzle canola oil and extra virgin olive oil into bowl in slow, steady stream until fully emulsified. Add ½ cup Parmesan and pepper to taste; whisk until incorporated.

5. Add romaine to dressing and toss to coat. Add croutons and mix gently until evenly distributed. Taste and season with up to additional 1 tablespoon lemon juice. Serve immediately, passing remaining ¼ cup Parmesan separately.