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Caesar Salad

- 1 Large head romaine lettuce
- 3/4 Cup olive oil
- 1/4 Cup red wine vinegar
- 1 Tsp Worcestershire sauce
- 1/2 Tsp salt
- 1 Clove garlic, crushed
- 1 Lemon, halved
- Fresh ground black pepper
- 1/4 Cup freshly grated Parmesan cheese
- Garlic croutons

- 1) Wash romaine under cold running water.
- 2) Trim core, and separate stalk into leaves; discard wilted or discolored portions.
- 3) Shake leaves to remove moisture.
- 4) Place romaine in a large zip-top plastic bag; chill at least 2 hours.
- 5) Combine olive oil and next 4 ingredients in a jar.
- 6) Cover tightly, and shake vigorously. Set aside.
- 7) Cut coarse ribs from large leaves of romaine; tear leaves into bite-size pieces, and place in a large salad bowl.
- 8) Pour dressing over romaine; toss gently until coated.
- 9) Squeeze juice from lemon halves over salad.
- 10) Grind a generous amount of pepper over salad; sprinkle with cheese.
- 11) Toss, top with garlic croutons and serve.

Makes 4 Servings