Caesar Salad with Capers

Crisp romaine, Parmesan, golden croutons & a from-scratch anchovy–caper dressing



4 SIDE SERVINGS | 15 MINUTES · No cooking •

Sources: [1] facebook.com · [2] fda.gov · [3] heyrocky.ai

INGREDIENTS

Dressing

3 anchovy fillets

1 tbsp capers, drained

1 or 2 pasteurized egg yolks, to preference

2 garlic cloves, minced

Juice of 1/2 lemon

1 tsp Dijon mustard

1 tsp Worcestershire sauce

1/4 cup finely grated Parmesan

1/4 cup olive oil

1/2 tsp black pepper

Salad & finish

1 head romaine lettuce, washed, thoroughly dried and cut into bite-size pieces

Croutons, to taste

Extra Parmesan, to taste

METHOD

1. Prepare the lettuce

Wash the romaine, dry it thoroughly and cut into bite-size pieces. Keep it chilled while you make the dressing; wet leaves will dilute it.

2. Mince the anchovies & capers

In a large bowl, mince the anchovy fillets and drained capers very finely, using the back of a fork to mash them together.

3. Build the dressing base

Add 1 or 2 pasteurized egg yolks, the minced garlic, black pepper, Worcestershire sauce, Dijon mustard and lemon juice. Whisk until thoroughly combined.

4. Whisk in the oil

Mix in the 1/4 cup grated Parmesan. Slowly drizzle in the 1/4 cup olive oil while whisking constantly, until the dressing is creamy and the oil is incorporated.

5. Toss & finish

Add the dry romaine and toss until the leaves are coated. Top with croutons and extra Parmesan, then serve immediately.

Adapted from Natasha Sabbagh’s Caesar Salad caption. It gives “1/4 Olive Oil” without a unit; 1/4 cup here is an interpretation, not a confirmed source unit. Toppings are to taste.

Egg safety: Use pasteurized egg yolks suitable for uncooked dishes. Lemon does not make ordinary raw eggs safe. Keep at 40°F or below; discard after 2 hours at room temperature, or 1 hour above 90°F. Allergens: fish, egg, milk; typical croutons contain wheat. FDA egg-safety guidance.

RECIPE NOTE

Not kitchen-tested; yield and times are estimates. Illustrative serving artwork.