Caesar Salad with Homemade Croutons
This Caesar is fresh and light…much healthier than traditional creamy bottled or homemade Caesar dressings.

1 Head Romaine Lettuce, washed and chilled
¼ cup olive oil
1 clove garlic, minced
2 tbs. Lemon juice (fresh is best)
2 tbs. Red wine vinegar
½ tsp. Worcestershire sauce
¼ cup parmesan cheese, shredded
Fresh black pepper
Kosher or sea salt

1. chill lettuce in a large salad bowl.
2. combine olive oil, garlic, vinegar, lemon juice, parmesan and Worcestershire sauce
3. add croutons right before serving
4. whisk dressing
5. add dressing, salt and pepper
6. toss lightly and serve immediately

Options: This is great as a meal with grilled chicken or salmon on top.

Homemade Croutons
French or other dense bread
Olive oil
Garlic powder
Optional: fresh herbs such as basil, rosemary, dill, oregano

1. cut bread into cube sized pieces.
2. Let bread dry out on a cookie sheet over night to get stale
3. fill a large zipper bag with about 2 tbs. of olive oil, then add bread cubes
4. shake around to coat the bread with oil
5. shake on garlic powder and herbs if using them
6. bake on a cookie sheet for about 30 minutes, on 350 degrees. Turn half way through cooking.
7. Store in an air tight container after cooling.

These are great on soups and in all salads. They can also be processed to use as a coating for meats or casseroles and are much healthier than packaged croutons.